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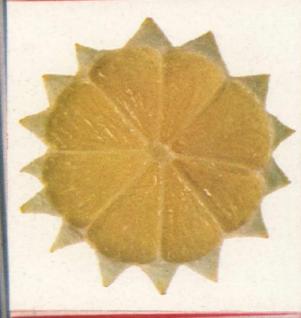


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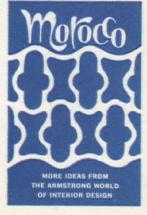




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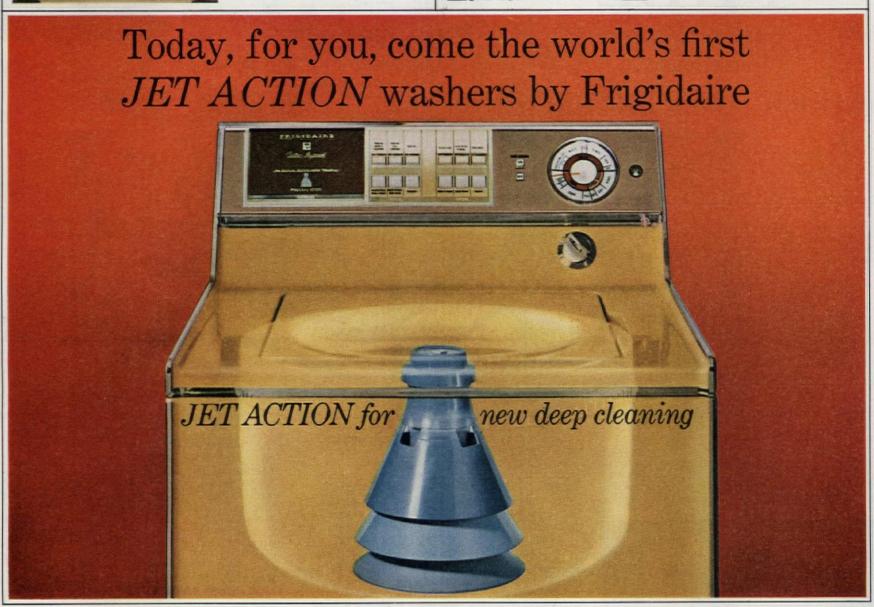
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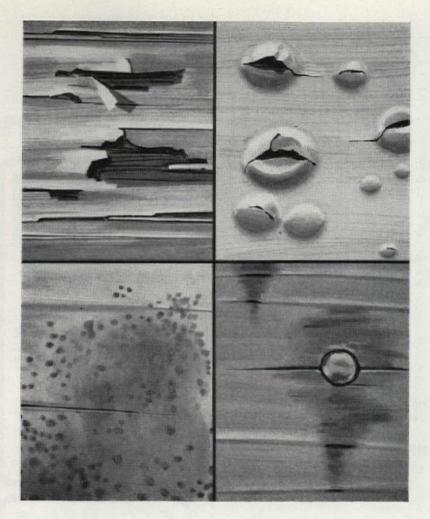
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Now just as there was nothing basically wrong with dragons, there is nothing basically wrong with bulldozers. The great trouble with a bulldozer is that nobody can find out who is in charge of it. Let the average bulldozer show up in a grove of trees at eight o'clock in the morning and, before you have been able to find out what it is supposed to be doing, the trees are no longer standing. Allow a bulldozer to meander past an historic landmark and count the minutes it takes to transform it into a parking lot.

Our whole trouble with bulldozers is that our local governments have not been properly constituted to deal with this situation any more than the good people of Camelot were in a position to deal with the dragon. Call up Town Hall one morning and ask what a particular bulldozer is up to and you will be transferred all around Robin Hood's barn. Meanwhile the bulldozer is happily churning and chewing up our heritage.

What we need today is a local government official directly responsible for bulldozers. This Constable of Bulldozers, for that is the title we suggest, would be held responsible for all bulldozer activity within the community. He should know what each bulldozer is up to every minute of the day, and he should have complete authority to stop any bulldozer in its tracks any time. Obviously, this official should be fairly well paid because it is doubtful he will serve more than one term. He must be strong and he must be a diplomat, for it will be his function to explain to groups of intelligent citizens why certain actions on the part of bulldozers are necessary. He must explain intelligently to highway engineers, contractors, and others why certain bulldozers must not be allowed to go on a rampage.

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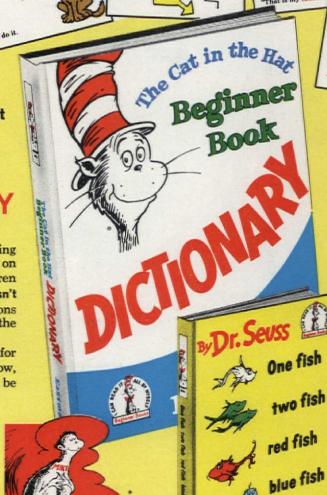
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These main dishes and sweet-tooth specials will delight *your* family just as they did the judges at Pillsbury's 16th Grand National Bake-Off. And try Peacheesy Pie (1st-prize winner) for a starter! Booklet can be added to your Pillsbury Family Cookbook too. Send 50c to Ann Pillsbury, Dept. AH, Box 1149, Minneapolis, Minn. 55460.

vacation-Land Homes—11 of them—are presented here, complete with floor plans and a building materials list. They cover a broad range of dreams and budgets. Send 10c to Dept. AH 428, Western Wood Products Association, Yeon Building, Portland, Ore. 97204

It's fun to write letters: And here are ways to make your letters fun to receive. Booklet emphasizes the importance of those little touches; shows how to make necessary note writing less of a chore. Send 25c to Dept. AH, Eaton Paper Corp., Advertising Dept., Pittsfield, Mass. 01203.

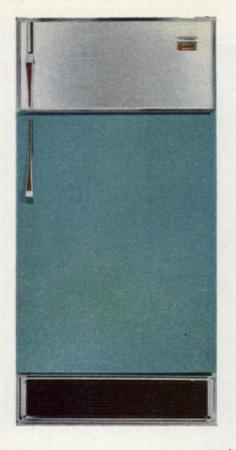
16 WONDERFUL WAYS TO DECORATE WITH GRILLEWORK. Here are easy-to-follow instructions for making a radiator enclosure, modular storage wall system, desk-toy cabinet, clothing hamper, and 12 other

home improvement projects. Send 25c to Dept. AH, Panelboard Manufacturing Co. Inc., 222 Pacific St., Newark, N. J. 07114.

western wood decks is filled with ideas for adding a deck to your home or vacation hideaway. Also available: "Three Do-It-Yourself Wood Decks"—includes plans for decks that can be built for as little as \$50. For both booklets send 15c to Dept. AH 502-13, Western Wood Products Association, Yeon Building, Portland, Ore. 97204.

Tr's EASY TO CARE FOR YOUR CARPETS & RUGS, and they'll look their best longer with a little know-how on your part. Here's advice on daily care, spotty problems (stains, fading, etc.), professional and home cleaning. Free from Dept. AH, American Carpet Institute, Inc., 350 Fifth Ave., New York, N. Y. 10001.

RIT CRAFT & BAZAAR BOOK brings you projects for the children, instructions for making candles, advice on planning a bazaar and, above all, over 100 easy-to-make, colorful items—for fun or profit. Free from Dept. AH, Best Foods Division, Corn Products Co., 1437 West Morris St., Indianapolis, Ind. 46202.



Closed...it looks like any other refrigerator

(but wait'til you look inside!)

We don't envy you people who have to buy a refrigerator this year. Outside, they all look pretty much alike. They all come in the same shape. They all have doors and handles. (Of course, our designers insist that RCA WHIRLPOOL refrigerators are better looking.)

But let's take a closer look at the inside story of this particular new RCA WHIRLPOOL:



There's no easier way of making and using ice cubes than with an IceMagic® automatic icemaker. It has no trays at all. So there's nothing to wrestle with, fill or spill. Our IceMagic fills itself, makes cubes, then stores them in a bin for you.

You just reach in, take out two, twenty or even a hundred — and the IceMagic automatically starts making more.

Another thing: until recently, you've always had to reach through or around food to get something from the back of a shelf. Not with an RCA WHIRLPOOL.



Our Carousel® Shelves rotate in a full circle turning the back of the shelf into the front. We like to call them "backless shelves." Now you can reach the pudding without knocking over the pickles.

Frost has always been one of your pet peeves. Defrosting just isn't fun. Relax. You'll never see any objectionable frost in this new RCA WHIRLPOOL. It just can't form. And you won't find any dripping, space wasting plates or coils either. Our No Frost system, developed after years of exacting research, is an "inside job."



Look carefully. You'll notice that there are **two cold control dials**. One in the freezer, one in the refrig-

erator. You can set the temperatures in each section to best suit your needs. Hardly any other refrigerators give you this kind of luxury.

Small thought: our crispers are celery stalk long, head lettuce high —and hold a lot of things.



So, march to your dealer! Ask—no, demand to see a RCA WHIRLPOOL. He'll admire your good taste.



Visit the Whirlpool exhibit in the Better Living Center, New York World's Fair.



ERENNIAL COLOR IN A MIDSUMMER GARDEN



Summer always seems to plod in on camelback, leaving big blank footprints in everyone's flower beds. If it weren't for petunias and zinnias your garden would suddenly be a wasteland that would make the Gobi Desert seem lush by comparison. Annuals do help somewhat but their impermanence is frustrating-like a now-you-see-it, now-you-don't water hole. For lasting beauty try the perennials that bloom in July and August. Some will continue to provide you with flowers until frost. But the best thing about them is that with just a little care they'll be around for years. Buy some in full bloom from your nurseryman now, and plan to plant others in the fall in mild climates, next spring up north. To make things easy, we've arranged them in a chart which you can have by sending a large, stamped, self-addressed envelope to Perennials, Reader Service, The American Home, 641 Lexington Avenue, New York, N. Y. 10022.



AN INFORMAL perennial border is a gay and unrestrained thing that you can achieve by the uninhibited use of color. This mixed planting burgeons with 'Thor' phlox, daisies, yellow marguerites, lilies, Canterbury bells, yarrow.

ALTHOUGH DELPHINIUMS are relatively short-lived by perennial standards, their stately grace in a more formal bed is irresistible. Combined with red and pink roses, the planting breathes cool seren-

ity in the midst of the summer.

Guy Burgess





An exquisite old-world embroidery dramatizes an ottoman and pillow

By Dorothy Lambert Brightbill

Available in blue, red, black, white, and green (on ottoman) or three shades of green, black, and white (on pillow). The finished embroidery measures 14x17". Ottoman Kit #AWS-133 comes with precut and grooved lumber, casters, hinges, chain for lid, tacks, glue, black upholstery welting, plus canvas, wool yarn, needle, and chart; \$25.98. Ottoman Kit #AWS-134 without flame stitch (not shown) is \$19.98. (Monthly payment plan available.) Flame Stitch Embroidery Kit #ANS-135 to be used as a pillow top (pillow not included) or tote bag; \$7.98. ORDER FORM, PAGE 100.

PLEASE ACCEPT WITH OUR COMPLIMENTS, THIS CHISTINGS MONEY COUPON CATO (FACING THIS PAGE)

GOOD FOR

5 *275 Worth of Greeting Cards

for Christmas and All Occasions

AND YOU ALSO GET

New Christmas samples, on approval, and full details on how to earn, in your spare time, \$50 to \$250 between

now and Christmas!

JUST IMAGINE! The valuable Coupon Card attached to this page is good for the Giant \$2.75, 98-piece Assortment of Christmas and All Occasion Greeting Cards — for only 25¢ to help cover packing and mailing costs (which will be billed to you *later*). In addition, this Card will also bring details on how you can earn \$50 to \$250 in your spare time between now and Christmas!

Why do we make this Special Introductory Offer? Because we want you to see how easy and pleasant it is to earn "Christmas Money" with our wonderful "Extra Money" Plan. No experience needed!

Just SHOW these beautiful cards to friends and neighbors. They get real bargains. And you make up to 60¢ on every box they order — even more on certain gift and novelty items. Soon you have \$50 to \$250 to spend as you please!

To help you get started, with your giant assortment of cards we will also send you several other popular assortments on approval. If friends don't snap up these bargains, send them back at our expense and pay nothing!

Mail The Coupon Card at Left NOW — WITHOUT Money!

Mail valuable postpaid "Christmas Money" Coupon Card at left now. The big \$2.75 Giant Assortment of cards will be yours to KEEP whether or not you do anything further about the "Extra Money" Plan!

And how you'll love using this Giant Assortment! Picking out the "just right" card to send to each friend on each occasion is really fun. It's the same sort of pleasure your *friends* will get, too, if you decide you do want to make "Christmas Money" by showing them your other assortments. But that will be up to you. NOW — while we can send you this beautiful big 98-piece assortment at such an amazing saving, mail Coupon today. If Coupon has been detached, write direct, enclosing 25¢, to HARRY DOEHLA CO., Studio AH-75, Nashua, New Hampshire 03060.



(SEND NO MONEY NOW!)







Meet the new Kelvinator Originals

There are dozens of exciting Original refrigerators to choose from. And many matching or complementing ranges and dishwashers to complete the effect. Each is an authentic, handcrafted design to

set the theme for your one-of-a-kind kitchen or to match your family's interests in the den or recreation room.

The rest of the Originals' beauty is the quality Kelvinator builds into every

refrigerator: the regular models in white, copper and colors as well as these exciting new Originals.

For example, the Kelvinator No-Frost system is so efficient it keeps your re-

frigerator and freezer free of frost at a lower operating cost than other manufacturers' frostless refrigerators.

Then exclusive Trimwall construction gives you far more storage room than



(Personalized refrigerators by American Motors)

older models in the same kitchen space.

That means you can replace an old 8-

That means you can replace an old 8cubic-foot refrigerator with a new Trimwall Original that gives you 16 cubic feet of refrigerator and freezer capacity. Now, look at the open Foodarama. It's Trimwall and it gives you 22 cubic feet of storage, including a 307-lb. freezer, in only 41 inches of floor space. That means you'll shop less often, prepare

better meals, save money by stocking up on "specials."

For our colorful booklet showing all the Originals, many beautiful room settings and a series of imaginative decorating ideas, mail 25¢ to Kelvinator Division, American Motors Corporation, Box D, Detroit 8, Michigan. Dedicated to Excellence in Rambler Automobiles and Kelvinator Appliances.



The better homes in your neighborhood have wood windows.

Have you noticed?



But it's much more than a matter of taste. Wood windows can cut heating costs, too. Get all the facts; get the 16-page "Window Book." Send your name, address and 25¢ to:

PONDEROSA PINE WOODWORK

Box AHB • 39 South LaSalle Street • Chicago, Illinois 60603



By Vera D. Hahn

We like. After a visit to the new Boar's Head Inn outside of Charlottesville, Virginia, we're all for windows treated like this: Sills painted to look like slate; painted wood-grained Venetian blinds; and painted, shaped-wood valances. Equally impressive are the colonial colors—mellow mustard or blue, muted red or olive sharpened with lots of black; the red-and-green plaid carpet; the weathered barn siding on the walls; the English antiques in the hall. Above all, the dazzling, new-all-over-again pure, pristine whiteness of the bathrooms with chrome the only "color" note.

And yet. We're also mad for those new Kohler Accent Color lavatories. There's citron—a sharp, sulfury yellow; blueberry—it's almost navy; jade—a deep, deep green; and espresso—a marvelous, after-dinner-coffee color. Although they're coordinated with Kohler's pastels, they're the perfect pick-me-up for any bathroom.

We hear. The research people up at The Birge Company have invented a new acrylic adhesive. It's so powerful, they say, that it'll even stick to vinyl surfaces. They're using it on a new collection of do-it-yourself Presto washable wallpapers. To be your own paper-hanger (seems the supply of professional ones is growing scarce) all you do is dip a strip of Presto in water, slap on wall, smooth down, and trim off excess at ceiling and baseboard. Apparently the new adhesive is quick-setting, nonstaining, and has enough "slip" so that it's easy to get each panel bubble-free. Our pet pattern is "Spice of Life."

At last. Fiber-glass draperies with color-matched fiber-glass linings! They are made by Cameo Curtains, Inc., and are called "Lucerne." These homespunweave draperies come in white, sand, melon, gold, and olive (so do the linings) and in quite a range of widths and lengths. A pair, 136" wide by 90" long, will cost about \$39. Naturally, they're washable.

Very clever. There's a new collection of good-looking upholstered chairs in Spanish and contemporary shapes at Burton-Dixie that will do MORE than seat your guests—they'll sleep your guests. Burton-Dixie's Slumberfoam chairs unfold into beds that are 27" wide by 75" long. Closed, they look like tiny love seats or the so-called "chair and a half." Retail price is under \$160.



The complete spaghetti dinner with the hand-stirred, slow-simmered Italian sauce.



As distinctive as the Colosseum...Chef Boy-Ar-Dee Dinners are the ones with authentic sauce, made from an old Italian recipe by a real Italian chef.



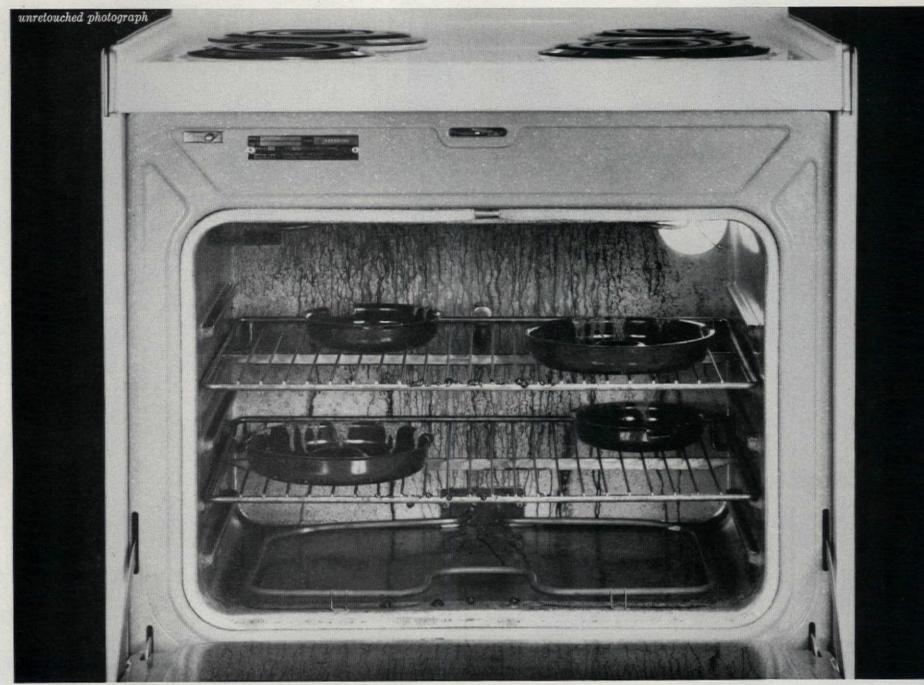
The sauce is the secret in making the traditional Italian spaghetti dinner a favorite everywhere. So I make my sauce the old Italian way, hand-stirred and simmered till the flavor is as smooth as the texture.

You can cook up a dinner as authentically Italian as any you'd eat in Rome. And because the home-style Italian meat sauce is all made, you can have a piping hot Italian dinner on the table in twelve minutes.

See how fast all my Italian dinners cook up. Try the Meat Ball Dinner: over a pound of sauce and 8 big beef meat balls. Try the Mushroom Dinner, too. They're thriftier than you could make

And as you listen to compliments on your Italian cooking, let it be our secret that you did it the convenient Chef Boy-Ar-Dee way.





The oven in this Frigidaire Range is one miserable looking mess...but a mess you never touch! No more backbreaking scrubbing, no more nail-splitting scouring to get rid of even extra heavy soil like this. (We actually used a variety of meat fats, cherry pie filling and starch, baked on at 450° for 2 hours.)

from dirty...

The Frigidaire Electri-clean Oven cleans itself...yet this range costs only about \$340!

Q. What happens to the dirt?

A. The Frigidaire Electri-clean Oven heats up to about 900°. At this temperature burned-on grease, baked-on pie spill-overs and other oven soil are turned into loose ash and vapor. The vapor is vented through a special air purifier.

Q. How can it clean the racks and drip bowls?

A. Frigidaire uses a special heatresistant porcelain enamel for both the oven liner and cooking unit drip bowls. Consequently, all can be cleaned electrically, automatically and more thoroughly than with hours of normal scrubbing.

Further, Frigidaire has even designed oven racks that get cleaned

right along with the rest of the oven. No more gouging at baked-on grease trapped in rack corners; no more soaking and scrubbing racks in the sink!

Q. Is there any hand-cleaning left to do?

A. Possibly none at all...possibly two small jobs requiring only a minute or so. First, this process can only clean what's subjected to high heat inside the oven. So, if the facings outside the oven are soiled, wipe them off beforehand. Second, whisk out the small amount of loose ash that may remain after cleaning.

The time-consuming, tedious cleaning has all been done for you. You've no need for chemical oven cleaners,



to clean, automatically

This oven was cleaned—just as you see it—in one normal cycle. All that remains of the soil is a slight trace of ash, barely visible in the photo above. This ash will whisk away. Not only does this Frigidaire Range clean the oven electrically, but also the oven racks and cooking unit drip bowls. What a blessing!

ammonia, steel wool, rubber gloves or a double-jointed backbone.

Q. Do you need an engineering degree to work this oven?

A. Certainly not! All you do is set the "clean" lever, then turn the "start" knob. Both are safely and conveniently located on the back panel of your new Frigidaire Electri-clean Oven Range.

Three hours later the cleaning cycle is complete. (After two hours of heat, the oven shuts off automatically and cools down for an hour.)

Q. What about safety features?

A.As soon as the temperature rises above broiling heat, the new Frigidaire Electri-clean Oven double-locks itself. It cannot be re-

opened until the temperature returns to conventional oven heat.

What's more, Frigidaire uses extra insulation. This amazing range can be installed flush with wood cabinets with no danger.

The electrical system and high heat process of this range meets the safety requirements of Underwriters Laboratories. Each Frigidaire Electri-clean Oven Range carries the UL insignia.

Q. How expensive is it to operate?

A. This full sized oven cleans itself for about the price of a cup of

coffee. And, what a truly welcome relief from hours of drudgery this "small change" buys!

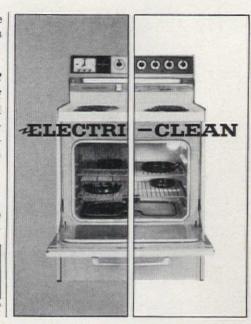
Q. Is the rest of the range easy to clean?

A.Yes! Control panel knobs pull off for one-swish cleaning. Recessed top and raised edges around cooking units catch spills. And, the storage drawer pulls all the way out so you can sweep under the range.

Q. The price ... only about \$340.

A. Exact price is determined by the dealer. See your Frigidaire dealer for his price and terms.

FRIGIDAIRE



Norge designs refrigerators for the woman who wants everything



MORE USABLE SPACE!

New Thin-Wall design creates added food storage capacity—up to 2 extra cubic feet!

Result: Norge gives you more room for food without taking up more floor space.



EXTRA DEEP VEGETABLE BINS!

Deep enough for melons, long enough for celery. Moist cold keeps fruits and vegetables crisp, fresh...protects deep-down flavor, too.

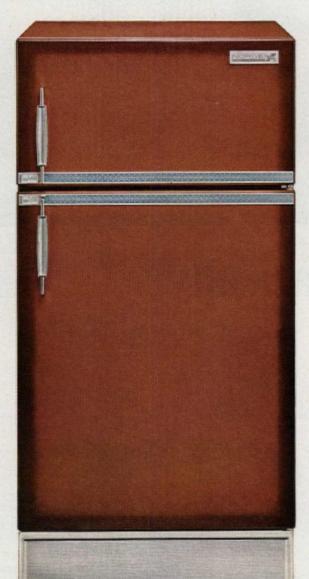


NO MORE DEFROSTING — EVEN IN THE FREEZER! Frost never gets a chance to form in a Norge Never-Frost Refrigerator-Freezer. The mess and nuisance of defrosting ends the minute Norge comes into your life.



AUTOMATICALLY!
With a Norge in the kitchen, you'll never run out of ice cubes again.
Norge's Automatic Ice Maker fills its own tray, replaces ice cubes as you use them. So nice to have—especially

with a houseful of thirsty guests.

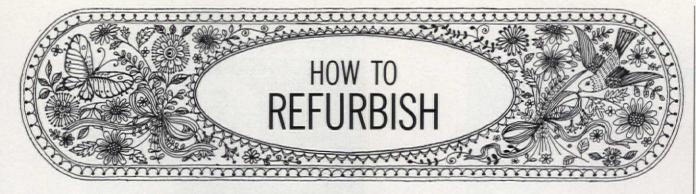




QUICK-REACH CONVENIENCE!
Everything at your fingertips—even the food you store in the back.
Glide-out shelves bring things up front at a touch. Deep Handi-Dor shelves provide easy storage for all size bottles and frequently used foods.



Years from now you'll be glad it's a Norge



Refurbish—to brighten, to freshen, says Webster. To us it means giving your home a more sparkling look. There are many services you can call upon to help you with your fall refurbishing. Start planning now.

Reupholstering. There are two reasons for reupholstering your living room furniture. You may want a change, or the original fabric is worn and the furniture itself is in bad condition—hence no longer comfortable. Before you consider reupholstering be sure you like the shape of your furniture. Since labor costs are high and do not vary in relation to the price of the fabric, select competent workmen.

Standard procedure with most professional reupholsterers is to first strip the fabric and stuffing. If the stuffing is to be reused, it must be sterilized. The wood frame is checked and reglued if necessary. Worn springs are replaced and retied. Rewebbing may be necessary. (Webbing is the interwoven jute stripping which supports the springs.) Padding of hair, rubberized hair or rubber, and cotton felt is added to fill out the contour of the piece. Cushions are renewed by adding down, feathers, rubber, or hair. Muslin and the new fabric are fitted to the frame. Exposed wood frames are checked; minor spots and scratches are touched up.

Cleaning upholstery. Special care has to be given to difficult stains and fine fabrics. This is where a professional comes in. The professional upholstery cleaner precleans or spot cleans, and then gives the whole piece a thorough cleaning with cleaning fluid. All this is done by hand.

Cleaning draperies. There are various ways. 1) In coin-operated cleaning machines you can do your own drapery cleaning-the cheapest way of cleaning draperies. 2) Your local cleaner will charge about \$4 a pair (a pair is two widths of fabric-one width is the area from seam to seam). He will spot clean your draperies, put them through his dry cleaning machine, re-examine them for hard-toremove stains, try to remove them, and press them. 3) The professional plant cleaner's price averages \$8 a pair. In estimating price, he considers the construction (lined or unlined), the color, the fabric, and the trim of the draperies. Here's how a professional plant handles your draperies. They are measured, then checked to see if the colors and the material can withstand dry cleaning. If the fabric is weak, the draperies are cleaned by hand and gently brushed

with a sponge and solvent. In most cases the hems, headings, and edges are hand-brushed to remove excess soil. After the draperies are dry cleaned in a machine, they are rechecked for stains. Needed repairs are done. To complete the process, your draperies are stretched, blocked, and hand pressed. Professional cleaners recommend cleaning your draperies about once a year.

Carpet cleaning. When there is a color difference between the area under and near a chair, you know it is time for a cleaning. Professionals will either clean your carpet at home or take it to their plant. The dry method of using a detergent-saturated powder which absorbs soil is best for "onlocation" jobs. When the carpet is removed to the plant, a wet method or shampoo is usually used. The athome method costs approximately ten cents a square foot; the outside cleaning runs approximately 11 cents a square foot, plus additional charges for removal and relaying.

Carpet repairs. If you have a deep burn on your carpet or if chemicals have failed on a bad stain, the area can be retufted (new threads are inserted and cut to the height of the surrounding area).

Oriental rugs can undergo the same type of repair as carpets. But if the rug is completely worn it cannot be rewoven (renapped). Carpets can be redyed and Oriental rugs stripped (color removed). Cutting, reshaping, dividing, and binding of a carpet can also be done.

Floor cleaning. If your wood floors look dull and lifeless, a professional floor refinisher can make them sparkle like new. He scrapes your floor, stains, and refinishes. The price depends on the original condition of your floor.

The professional floor waxer will also help revive vinyl, linoleum, and cork floors. The floor is "stripped" of all wax accumulations, washed, lightly waxed, and then vigorously buffed. The last process gives your floors color and life. The fee is based either on the square footage or charged "by the hour."

Furniture refinishing. If your furniture has chips, nicks, or has warped, there are home services that will fix these minor problems. Craftsmen come to your home, fill in the chips, touch up (stain), and finish by polishing the whole piece to make it look as if it were brand new.

A professional refinisher can also do almost anything to a piece of furniture. If you have a painted piece, he can give it a wood finish, and vice versa. Or maybe you would prefer a marbleized or tortoise-shell look or simply a new stain. All is possible but it is expensive. The price varies with what you want.

Venetian blind cleaning. If your Venetian blinds are dusted and cared-for frequently, they rarely need professional attention. But there are commercial services for cleaning and repairing. Tapes and cords can be replaced or changed to go with a new color scheme. Blinds can be cut to fit other windows.

Shades. They can be made smaller. Rollers and pulls can be replaced. If your particular shade is not washable have a professional clean it.

Mattress repair. The cost for rebuilding is high, but if you intend to rebuild your mattress do not wait too long. Do it before it becomes a hammock. With inner spring, cotton felt, hair mattresses, or a combination of the three, the contents can be replaced (not latex or foam rubber). A new unit (inner spring) and new stuffing can be added.

Marble polishing. With use, marble loses some of its luster. Moisture rings and stains are prevalent. The marble expert will remove a sheet of the surface with an abrasive grit. Then the surface is restored to its original luster by persistent buffing.

Silver repairs. Professional silversmiths should do all repairs and can restore silver pieces to their original condition and color. If sterling silver is badly stained and has deep scratches they can be burnished out. Dents are removed. Do leave the light scratches; they give sterling that desirable well-used look. In silverplate, after removing dents, stains, and scratches, the piece has to be replated.

General cleaning. For a thorough fall house cleaning there's nothing like a house-cleaning service. They have special machines and more strength than you to perform the most strenuous chores. They wash walls, wax and scrub floors, do heavy-duty vacuuming, high dusting, silver polishing, fixture and chandelier cleaning. The fee is about \$4 an hour per man. Check your classified telephone directory for these and other services you are interested in. Most department stores have some of the services we have discussed. It is advisable to compare prices because they vary greatly.

When you decide to refurbish your home, we suggest that you do all you can and when you can do no more, call in a professional.

THE END

These Norge appliances have quality extras, too!



Here's the 15-lb. capacity automatic with washing flexibility second to none. New Norge 15 washes every kind of fabric, handles every size load from 2 to 15 lbs. with only the water and detergent needed. Biggest tub, biggest agitator assure cleanest possible washes—even for giant 15-lb. loads!



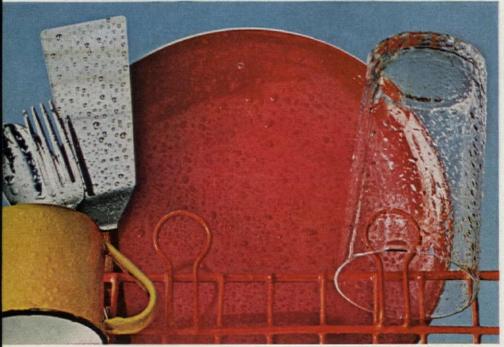
Norge makes the biggest, most versatile dryer of all! With Norge, you can tumble-dry the biggest loads from the Norge 15 or stop the tumbling action to hangdry sweaters and nylons on a drying rack you slide into the drum. Norge dries with warm or cool air. Features 3 cycles—2 automatic that "feel" when clothes are uniformly dry—then shut dryer off.



Norge Air Conditioners have real hardwood fronts to complement your finest furniture. And 7 quiet-maker features make Norge the quietest of them all. Ask your Norge dealer how you can cool your whole house for as low as \$65.00 per room.

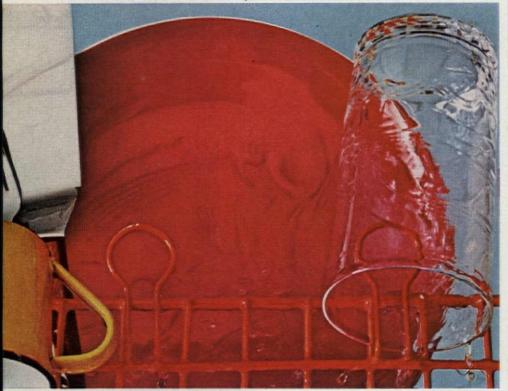
YEARS FROM NOW YOU'LL BE GLAD IT'S

Dishwasher spots? Change your detergent!



WATER DROPS—See what happens when even clean water is sprayed on dishes. Drops form, and as dishes dry, these water drops turn into ugly spots and streaks.

CASCADE—Because of Cascade's "sheeting action," water slides off, drops don't form. Cascade with Chlorosheen does it—and only Cascade has Chlorosheen!



Cascade's amazing "sheeting action" eliminates drops that spot!

Nothing beats Cascade at getting dishes clean. Cascade's remarkable "sheeting action" even eliminates drops that cause ugly spots. Water ripples off in clear-rinsing sheets. Dishes, glassware and silver come from your dishwasher sparkling and spotless. No towel touch-ups!

Nothing's safer! Endorsed for safety to patterns by the American Fine China Guild...recommended by every leading dishwasher manufacturer... Cascade is America's best-selling dishwasher detergent.

Now! Try Cascade in the convenient new giant size.



WALL STREET COMES TO YOUR LIVING ROOM



By Arturo and Gloria Gonzalez

once a month, in Wichita, Kansas, ladies' cars begin pulling up in front of a neighbor's house. In the living room, hats are taken off, tea and luncheon sandwiches consumed, small talk exchanged about the PTA, the next "do" at the country club.

Then, suddenly, the small talk fades away. One of the ladies calls for attention and begins, "The Pyramid Club will now come to order." For the next several hours the air is filled with lively discussion about recent articles in *The Wall Street Journal*, price-earnings ratios, and what Washington's tight money policy could do to the price of Ampex.

Finally, the money talk stops—but not before the Pyramid Investment Club has invested as much as several thousand dollars in American free enterprise, and the members have heard a report that their sizable portfolio has increased another notch or two.

If you'll multiply this one meeting by the gatherings of approximately 40,000 other associations, you have some idea of the national dimensions of the investment-club boom currently under way in the U.S.A.

Through these investment clubs, happy members are discovering for themselves that clubbing is an interesting way to have a lot of fun, earn dividends, buy into American industry, and get an education in investment. Say the enthusiastic Detroit women who belong to the Par Ten Club, "We've been learning while we've been earning."

The National Association of Investment Clubs, which claims to be the granddaddy organization for this burgeoning investment trend, estimates there are now approximately 700,000 members in the United States. They're worth in total some \$610 million.

Significantly, women are increasingly spearheading this trend toward investment clubs. During 1964, the famous Standard and Poor's Corporation, perhaps the best-known investment advisory group, informed Mrs. Howard Hilles of Plymouth, Indiana, that her investment club, the Baby Blue Chips, had won the firm's annual award for the best-managed stock portfolio in the country. Mrs. Hilles

has been meeting since 1960 with 10 other ladies, gathering once a month to invest \$10 apiece in common stocks. Their portfolio has grown by roughly nine percent over the past three years.

Defined basically, an investment club is the social way to learn about the stock market. The club is a group of congenial people meeting usually once a month to discuss the stock market and invest in securities of a mutual choice.

All one needs for joining an investment club is an interest in owning stock, a slight surplus of monthly cash, and a willingness to participate in stock purchases on a majority-vote basis. Smart club members use club investments as a form of savings, not taking out dividends nor profits, but reinvesting them for long-range gains.

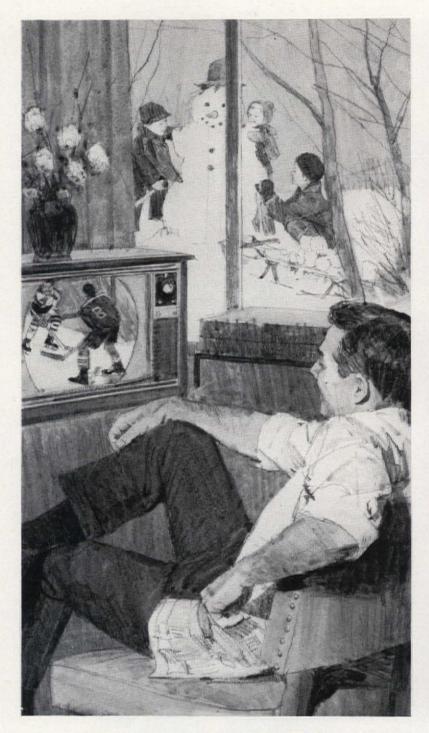
A club is also educational. Club members often take the trouble to inspect companies whose stocks they expect to buy. Few individual stock buyers bother to prepare detailed analyses of the companies whose stocks they're investigating, yet many clubs demand this from their members before purchasing shares.

If you decide you'd like to participate or help to form an investment club, you'll get plenty of help. Many local brokers consider that an important part of their business is helping investment clubs to organize and get started on regular investments. Says Ed Ward, an institutional trading specialist, "I handle more than 20 clubs, attend as many meetings as I possibly can, and would like to see a lot more groups formed. It's educational for the buyer and a good way of bringing new investors to the market."

G. Keith Funston, president of the New York Stock Exchange, has this to say: "These clubs are effectively putting ownership within the reach of many Americans and they are doing it in a way that is practical as well as educational. As such, they are especially important to the apprentice investor . . . a laboratory in investment economics."

NINE TIPS ON STARTING A CLUB

1. Before beginning, check local and state laws for applicability to the club you plan; local regulations may help you (continued on page 90)





Clean, modern Gas heat and cooling can save you hundreds of dollars a year!

In cold snaps and hot spells - all through the year - you keep on saving money when you heat and cool with Gas! For clean, modern heating and cooling, Gas makes the big difference . . . costs less, too. And upkeep on Gas equipment is lower-there are fewer moving parts to wear out. If you're buying or building a home, specify Gas. (8 out of

10 new homeowners do, wherever natural Gas is available.) If you already have a Gas warm air heating system, find out how reasonable the cost is of adding Gas cooling. Your local Gas company or heating contractor will gladly give you the details.

GAS COOLS 80% OF THE NEW YORK WORLD'S FAIR



ROCKWELL MANUFACTURING CO. . AMERICAN METER CO. • E. F. GRIFFITHS CO., Division of Sprague Meter Co. Iron Pipe Co. . PIPE LINE SERVICE CORPORATION M. B. SKINNER COMPANY

in co-operation with THE AMERICAN GAS ASSOCIATION, INC.

For clean, dependable heating and cooling, Gas makes the big difference

... costs less, too

For intimate marriage problems tiny Norforms assures easier protection than internal bathing



Guards against germs and odors-effective for hours

suppository that makes douching old-fash- forms has been proved safe, too-won't ioned and unnecessary. Internal bathing irritate sensitive tissues. just cannot give you the convenience, plus the germicidal and deodorant protection, of Norforms.

Each Norforms is tiny as your fingertip. Yet it's amazingly effective against germs and odors. At contact with the body, Nor- protection. Simply insert a tiny Norforms forms starts to form a powerful antiseptic film that protects delicate tissues as it eliminates odor-causing germs. And this protection lasts for hours.

Tested by Doctors

Tiny Norforms® is the modern feminine stay free from embarrassing odor. Nor-

No Measuring, No Mixing, No Apparatus

And-unlike awkward internal bathingdainty Norforms is the easiest method of . and feel fresh, feminine, so secure. No

bother, no mess, no doubt! Norforms is at your drug counter now

Want more details about Norforms? Just mail coupon for an informative booklet

Doctors have found Norforms' deodorant protection outstandingly effective. You

. . PROVED IN HOSPITAL CLINIC . . . TRUSTED BY WOMEN



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Please send my f envelope.	ree Norforms booklet in a plain
Name	
Street	
City	
State	Zip

Warm weather is great if you're ready for its small emergencies!
There's Bobbie or Jane who to get too much sun. There's the short auto trip, a bit on the roughing-it side unless you have a small travel kit to add the lovely luxury feeling. There's plain hot weather when you momentarily wish for last winter. All can be quickly dispelled with soothing relief remedies, cool lotions, airy fragrances, tangy colognes, and ever-so-mild soaps. These are the little things that turn a merely nice summer day into a great one-and they cost so very little for such

a lot of cool-off comfort.

Old Spice Lime is a new after-shave lotion with a twist of lime and oldworld spices. Comes in a handsome frosted-glass bottle. By Shulton; \$1.25. Smooth & Scent, a long-lasting moisturizing cologne, smooths and pampers your skin. In four delicious flavors. By Tussy; \$2.



Stow-A-Way Soap 'N Dish Travel Bag has an attractive, aerated soap dish with three cakes of original French formula, complexion-care soap to prevent dry skin. By Savon Clair; \$5. Paradox Skin Freshener is like a cool splash of the Mediterranean on a hot, sunny day. Comes in a plastic bottle for easy travel. By DuBarry; from \$1.50.



Sooth-Quick, a rich, creamy white, nongreasy formula for relief from minor burns and irritations caused by summer sun and heat. By Revlon; from \$1.25. For those who prefer an aerosol, Sea & Ski now makes Compassion, a new anesthetic spray. It's available in a special pocket-or-purse travel size as well as a larger, home size. From 89c.



Sea Duffle, a man's travel aid in a bright red and blue rubberized canvas bag, contains cologne, talc, and bath soap. The drawstring duffle is waterproof-can be used as a beach bag. Canoe by Dana; \$10. For her: Arden's Travelette, made of pink vinyl, with 14 preparations for complexion care and makeup. Folds compactly and fas tens with a golden clasp. \$12.50.





Powerful SIX-TRANSISTOR
"REALTONE" SHIRT-POCKET
RADIO Outfits!

500 WITTNAUER ELECTRO-CHRON WRIST WATCHES! By Longines-Wittnauer Watch Co.—runs two years on a single energy cell!

NEW 1965 \$1,000,000.00 PLUS SWEEPSTAKES

NOW 150,000 NEW PRIZES TO WIN

YOU MAY HAVE ALREADY **WON**



LISTEN FREE FOR 10 DAYS-KEEP FREE RECORD ALBUM-AND ENTER THE MILLION DOLLAR PLUS SWEEPSTAKES!

Which mood of music do you prefer? The sweeping melody of The Waltz? The pulse-pounding tempo of The March? The thrilling virtuosity of The Concerto? The lilt and swirl of The Ballet Dance? The story-inmusic of The Tone Poem? Or the excitement and promise of an Overture? All are the famed forms of music on which the great composers lavished their genius. Here in the Treasury of "10 Magical Moods of Music", The Longines Symphonette has selected the most famous, most popular, most perfect examples from each form. 10 thrilling sides, five purest vinyl 12" recordings in famed GOLD MEDAL quality ...and near-miraculous "Living Sound" recording

technique makes this newest Treasury a rare value ... and an outstanding triumph! Each record is programmed so that you can match your mood, and enjoy an uninterrupted full side of beautiful music. Or, as you will soon discover, place all five records on your changer and settle back to enjoy over three hours of music. Ideal music for dining . . . for a rich background to social and family gatherings, or for just relaxed listening. "10 Magical Moods of Music" cannot be surpassed for content, for quality, for virtuoso performances. Send today for your FREE 10-day trial audition!

CHECK "YES" ON THE POSTAGE-PAID CARD TO GET YOUR FREE RECORD ALBUM AND TO AUDITION THIS MAGNIFICENT NEW TREASURY!

You may have already won a valuable prize from the Treasure Chest of over 150,000 valuable gifts featured in this biggest of all Longines Symphonette Lucky Number Sweepstakes! Prizes are valued at ONE MILLION DOLLARS PLUS! Which Prize would

you like best? Mail your postage-paid official entry card today...and be prepared for an amazing demonstration of the remarkable fidelity of "Living Sound" as it is captured on these purest vinyl GOLD MEDAL records.

JUST A FEW OF MORE THAN 60 SELECTIONS!

Slaughter on Tenth Avenue Can-Can from Gaité Parisienne Marriage of Figaro Overture Poet and Peasant Overture Swan Lake Ballet excerpts **Emperor Concerto**

The Warsaw Concerto The Merry Widow Waltz Russlan and Ludmilla Overture Nocturne (Chopin) Sleeping Beauty Waltz Artists' Life Waltz Carmen Suite

Rhapsody In Blue Slavonic Dance Blue Danube Waltz Triumphal March On The Trail Soldiers' March

Ritual Fire Dance Clair De Lune Cornish Rhapsody Serenade Meditation

and many more...over 60 selections in all, programmed for your every listening mood!

FREE



LESS THAN 24¢ A SELECTION FIVE PUREST VINYL RECORDS IN PRESENTATION CASE

JUST \$5 A MONTH OR \$14.98 Complete Deluxe Stereo Edition only \$1.60 additional!

OVER 60 SELECTIONS IN ALL!

FREE: "IMMORTAL SONGS OF LOVE"

The 10 most beloved songs and melodies of sentiment and romance on a purest vinyl "Collector's Edition" record album. Includes: "I Love You Truly," "Kiss Me Again," "Slumber On My Little Gypsy Sweetheart," "The Wedding March," "Toujour L'Amour" and five more beautiful selections! Yours FREE just for auditioning the brilliant new Longines Symphonette Treasury, "10 Magical Moods of Music."

USE POSTAGE-PAID CARD TO ENTER SWEEPSTAKES!

THE LONGINES SYMPHONETTE RECORDING SOCIETY Symphonette Square • Larchmont, N.Y. 10538

YES—send my FREE Record Album along with the five-record Treasury of "10 Magical Moods of Music". I may return the Treasury after 10 days and owe nothing or will send just \$5 a month until the full price of just \$14.98 (plus modest postage-handling cost) is paid. I keep FREE Record Album in any event.

CHECK HERE FOR DELUXE STEREO EDITION—just \$1.60 more for all five records!

The Home of Beautiful Music (Please print) Address. ..State.

☐ Save Even More! Enclose \$14.98 (Stereo Edition \$16.58) and we pay all postage-handling costs. Same FREE record offer and 10-day trial. Prompt refund guaranteed. N.Y.C. residents add 4% sales tax.

NOTE: No one else has the Lucky Number on the card attached—mail it today to enter sweepstakes. Use coupon to order albums. R1391-818 R1391-818

BUILD A SHADY OASIS IN NOTHING FLAT

There's nothing like a tree for shade. But what to do while you're waiting for those little sticks you put in the ground to grow into tall, leafy bowers? Before you crawl under the geraniums, look at the sketches and working plans of our easy-to-build arbor. Enhanced by container-grown plants, it's an almost instant outdoor living area with near woodslike shade.

The arbor is adaptable to other uses too. It can be a lathhouse or potting shed, a shelter for children's play equipment, a poolside cabana.

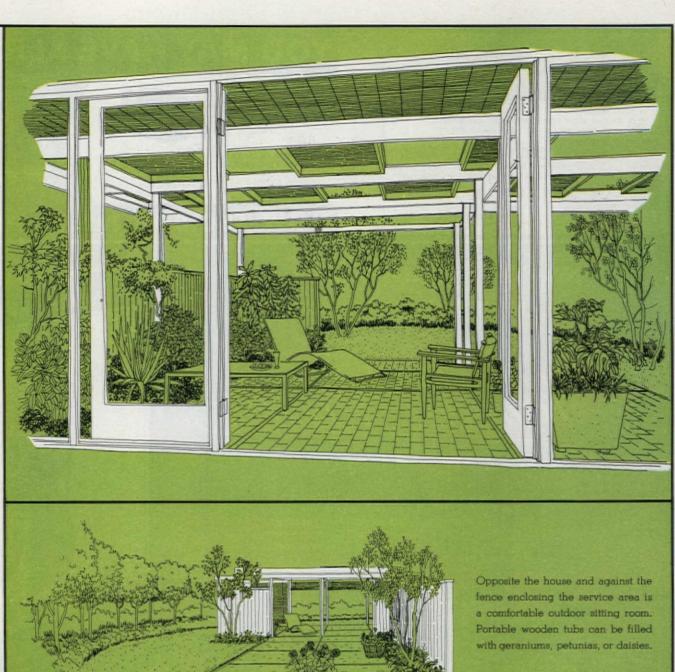
Your arbor can be simple and rustic or quite sophisticated. Roofing materials can be as inexpensive as reeds wired together in bundles, snow fencing with wood slats, canvas in frames, or you can construct a solid built-up roof pierced with plastic dome skylights. The walls can be split stakes of any dimension, thin wood lath strips, reed fencing, canvas panels, pierced materials, or sheeting to match your house.

For paving you can use inexpensive base rock with a coating of fine gravel. And one advantage of base-rock paving is that it will stay in place and you can eventually lay permanent paving (exposed aggregate concrete, bricks, concrete tiles) right over it.

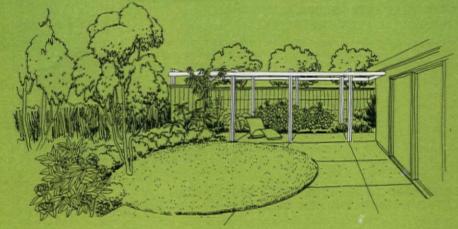
If you prefer, pave your arbor area with "soft" materials such as tanbark, rice-seed hulls, pine needles, leafy compost, or wood shavings-whatever's readily available and inexpensive in your area.

Don't forget that by installing indirect waterproof lights you can use your arbor at night too.

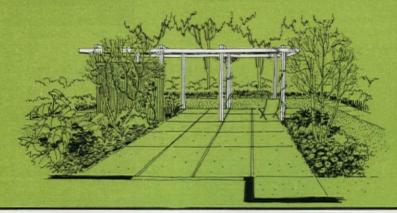
Before you rush to order your supplies, check about a building permit and inquire about the local building code. A chat with a local designer or contractor now will be invaluable in the long run.



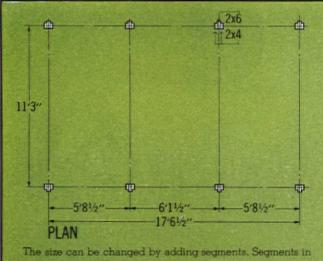




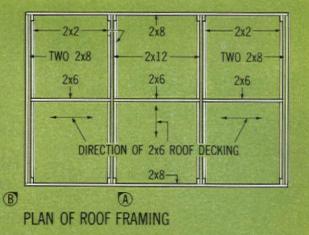
For maximum privacy, wind and sun protection, this modification of the arbor is set at right angles to the house. It will be even cooler and shadier when trees have matured.



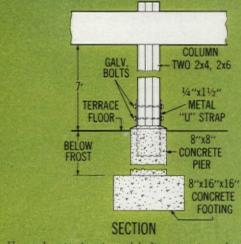
A simplified version of the arbor is this structure standing free of the house and forming a focal point of interest. Open on two sides, it has a lathhouse wing partly hidden by the planting. The lathhouse is constructed so that it will reduce excessive sunlight without cutting off cool breezes.



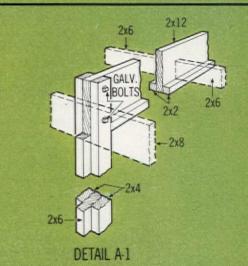
The size can be changed by adding segments. Segments in the center are larger so roof-decking span is equalized.



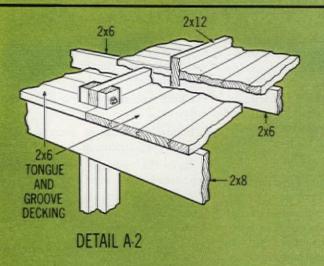
Use 2x2"s, 2x6"s, 2x8"s, and 2x12"s as shown. Rocf decking alternates direction. Details at points A and B are below.



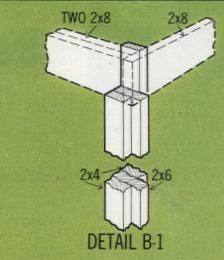
Use galvanized nuts and bolts so rust marks won't stain wood. Concrete pier should be carried beneath frost line.



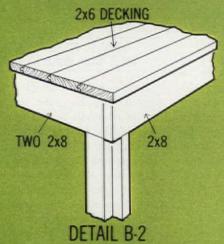
This shows a typical detail along the side of the arbor.



Another typical detail at the side showing roof construction.



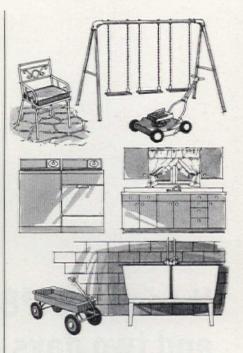
This is a typical detail at the corner showing the column.



A detail of the corner. A roofing contractor can advise you whether to use a metal edge cap at the perimeter of the roof.



tion techniques and on how to weatherproof the joint at the connection to the roof decking.



Don't paint it... Mira-Plate it!



Rustproof, waterproof, miracle epoxy coating lasts 5 times longer than paint!

If you can paint it-you can Mira-Plate it and get a surface that far outlasts any conventional finish. Rustproofs metal toys, tools, lawn furniture. Renews appliances, boats, pools, Beautifies cement, plaster, wood . . . with non-porous, tile-like finish. Goes on like paint with brush, spray, roller. Polyamide epoxy is non-toxic and fireresistant. Wide range of colors.

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TOP QU	ALITY SINCE 1875
O'Brien Corporation South Bend, Indiana	
Send me your free col and its thousands of	lor card explaining Mira-Plate uses in and around the home.
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Address	
City	
State	Zip Code

"It took just \$850 and two days to air condition my entire home."



Mr. Clarence Tresler of Houston, Texas tells how easy and economical it is to enjoy the benefits of General Electric Central Air Conditioning. "Many folks think that air conditioning a house takes lots of money and means your home is all torn up," says Mr. Tresler. "Actually, installing our G-E air conditioning system was simple and inexpensive. It's very reasonable to run, too." The Treslers' home has 1,450 sq. ft. of living area.



"My drapes and everything else stay cleaner," notes Mrs. Tresler. "I only have to have the drapes cleaned maybe once a year. And I only have to do a thorough house cleaning every two weeks, at the most."



"I practically never used to bake in summer," Mrs. Tresler adds, in her attractive paneled kitchen, "until we got our G-E air conditioning. Now, I think nothing of it—even when it's hot and humid outside."

If you have forced-air heat—as the Treslers do—you can enjoy General Electric Central Air Conditioning, too, at a very modest price. Call your G-E dealer for a free survey and installation estimate. Ask him, too, about his easy financing terms. He's listed in the Yellow Pages under "Air Conditioning Equipment."





By William J. Toth Professor, Center for Safety Education, New York University

If you are an average American, you will be using your car to take your vacation this summer. Contrary to what advertising by the airlines, railroads, bus lines, and car-renting companies may lead you to believe, over 80 percent of all Americans use their own automobiles when vacation time comes around.

Consequently, it is extremely important that your car be in tip-top condition so that it can take and return you and your family as comfortably, as efficiently, and as safely as possible. It is also important that you plan your trip with utmost care down to the last detail so that your limited vacation time can be spent as enjoyably as you would like.

You can ill afford to spend even a small part of your vacation waiting along some highway for road service or in some remote town while repairs are being made on your automobile. Nor can you really enjoy your trip scurrying around at midnight from motel to motel looking for lodging. Preventive maintenance for your car and planning for your trip can minimize the possibility of these things happening to you.

RESERVATION FOR YOUR AUTO CHECKUP

One of the major problems many car dealers face today is not being able to handle auto-repair requests immediately. In many cases appointments must be made weeks in advance even for the ordinary checkup. Seldom will a dealer take you in off the street without an appointment, and only then in a real emergency.

As soon as you have confirmed your vacation dates, call up your dealer or serviceman and make an appointment to have your car serviced. If at all possible, have this work completed a week or at least a few days prior to your leaving. This will give you an opportunity for a "shake-down cruise" to check whether all repairs and adjustments are working satisfactorily. Picking up a repaired car one evening and leaving early the next morning could mean a delay if everything is not working properly. Remember to fill up with gasoline the night before an early departure . . . many service stations are not open before 7 a.m.

YOUR MECHANICAL CHECK LIST

- The battery should be clean, filled with water and checked for strength.
- Have the brakes in top condition.
- Have the tires rotated if necessary.
 Be sure they will last the trip.
- · Carry an inflated spare tire.
- Have all the lights working. Carry extra fuses and bulbs.
- Be sure there isn't too much play in the steering wheel.
- · Check exhaust for leakage, noise.
- Be sure all windows are working.
 Replace any cracked glass.
- Mirrors should be clean, adjusted.
 A side mirror is a must.
- Be sure the rubber blades of wipers work efficiently.
- Washer should be filled, working, and properly aimed.
- Have seat belts installed—front and back.
- Have the luggage rack securely mounted. Have canvas covering and cord available.
- Check transmission, crankcase, and differential.
- Follow schedule in your owner's manual for lubrication.
- Have the radiator cleaned, filled, connections tightened.
- Carry any tools you may need jack, handle, wrenches, hammer, screwdriver, pliers.

Although all of the above items are important, experience shows that the leading causes of road breakdowns are battery, tire, and ignition failures. Be especially careful when your serviceman is checking these.

SPECIAL ITEMS TO MAKE YOUR TRIP MORE ENJOYABLE

Here is a list of articles that have proved valuable over the years: a pair of coveralls for a tire change or road repairs; rubber cords with hooks to eliminate tying your luggage with rope; pillows and blankets for sleepy passengers; flares for an emergency night breakdown; a flashlight with fresh batteries; old newspapers for wrapping, covering, or window cleaning; moisture pads in individual envelopes for washing without soap or water; a wet cloth in a plastic bag for sticky fingers; clean ones for wiping; an extra set of keys for another

member of the family; an extra set of keys hidden outside your car; a thermos jug for drinking water; nonspillable plastic-covered cups for children; maps of the states in which you will travel; confirmations of reservations for motels; stamps for mailing letters and cards; ball-point pens to avoid ink leakage; an insurance company folder with contact listings nationally; owner's manual and car warranty; sunglasses; seat pads; a first-aid kit; and games for the children.

INSURANCE CHECKUP

Make sure your insurance coverage is adequate and is in effect. Remember your policy is probably not valid in a foreign country . . . and Canada and Mexico are foreign countries. A phone call to your company can arrange additional coverage if you plan to do any traveling outside the United States.

If, as you are traveling, you suddenly decide to cross our border, your company's nearest office can help you. Perhaps the most important thing your insurance company can furnish you is a complete listing of all of their contact offices and how you can get immediate service for an emergency.

YOUR RESERVATIONS

Nothing can be more frustrating than trying to find rooms late at night when all the signs say "NO VACAN-CIES." The seasoned traveler travels worry-free because he has the good sense to reserve ahead.

Within ten years reservations will have to be made at least a year in advance for campers to visit our national parks. More and more travelers are planning ahead and if you don't, you'll probably spend many nights sleeping in second-class rooms or even in your automobile.

Study a map of the states in which you will be traveling. Using the safe and enjoyable day trip of three hundred miles, you can predict where you will be each night and can wire, write, or phone for accommodations. It is safer to have a written confirmation. If you are really sure of your schedule, advance payment of your room will hold it for your arrival at any hour.

State Chambers of Commerce and Highway Departments can furnish you with excellent up-to-date literature on places to stay, things to see, and what roads are open to traffic. These agencies are located in the state capital and welcome your inquiries and requests for information.

THE NATIONAL DISTRESS SIGNAL

If you have a breakdown follow these rules:

- Get your car off the pavement even if it's necessary for you to physically push it off.
- 2. If you need service, raise your hood and attach a white handkerchief to either your door handle or aerial.

- 3. If your passengers get out, make them stand behind the guard rail.
- 4. If it is dark, place a light immediately behind your car and one about 100 feet up the road.
- 5. If you have emergency blinking lights, put them on and also turn on the inside dome light.
- 6. Do not permit anyone to stand behind the car blocking the taillights.
- 7. Do not risk sending anyone up the road to wave a white handkerchief or a hard-to-see flashlight.
- 8. If a motorist stops, have him send assistance from the next service station. Don't rely on one alone, tell two or three.

9. Stay with your car and family to protect them.

Police patrols usually come by about every half hour or so. They will stop and help you.

THAT MAJOR BREAKDOWN

Many times through no fault of your own your automobile becomes involved in an accident or suffers a breakdown stranding you in a strange locality. Are you prepared for this? Can you pay the tow and repair charges out of your pocket? The following information can help you plan for this:

- 1. You can continue your trip in a rented car or on public transportation if necessary.
- 2. In some cases you might even sell or trade your car.
- 3. You might send your family ahead and meet them later after the car has been repaired.
- 4. Insurance companies may solve your problem if you are covered by a policy.
- 5. Membership in a motor club pays off in this situation. Besides covering much of the towing expenses, they can give you sound advice and welcome assistance concerning your predicament.
- 6. Credit cards can be a real lifesaver at a time like this. Make sure they are currently valid.
- 7. Personal checks with proper identification are usually acceptable.
- 8. Traveler's checks are excellent and safe to carry.

FOR THOSE BACK HOME

Leave word with your neighbors and relatives where you are going and the routes you expect to take . . . in emergencies it will help them locate you. Leave the names and addresses of any motels with which you have made reservations. Also stop home deliveries, have a neighbor pick up your mail, leave a key with a trustworthy friend, notify your police department that you will be away. You are now ready to relax and enjoy the vacation you have planned carefully. Oh yes, be sure to take along your car registration and your driver's license . . . after all, these are what permit you to legally enjoy miles and miles of happy vacation travel in your car. THE END



"How we retired in 15 years with \$300 a month"

"A letter this morning from my twin brother set me to thinking—and counting my blessings.

"Being a twin and keeping so close, I find it strange that Harry is still battling his way through the rush-hour crush to his job, day in and day out, while Alice and I are living here in Florida, retired and free to enjoy winters in the sun.

and free to enjoy winters in the sun.
"Harry and I both had good jobs through the years. We kept in touch, even though our homes were almost three hundred miles apart. My Alice and Harry's wife, Helen, corresponded regularly, kept track of all the children's birthdays (we have two boys and a girl, and so do they) and planned reunions at Christmas time or family visits during summer vacations.

"Back in 1949, when we both hit that 40th birthday, there was the usual long-distance call; Harry and I kidded each other about becoming 'old men,' and Alice and Helen, on the extension phones, kept interrupting with 'No such thing' and 'Don't you believe it!' Afterward I

noticed Alice rummaging through our stack of magazines.

"Finally, she found what she was looking for. 'Here,' she said, 'read this, young man!' She handed me Life magazine opened at an advertisement on Phoenix Mutual Retirement Income Plans. It now was possible, the ad said, for a man of 40 (my new age!) with good earning power to retire in just 15 years with a guaranteed income of \$300 or more for the rest of his life. It seemed too good to be true, but to make Alice happy, I tore off the coupon and filled it in. Later, when we took our boxer for his nightly walk, I noticed Alice dropped an envelope in the mailbox at the corner.

"The booklet arrived, and we soon started our own Phoenix Mutual Plan. It was the wisest move we ever made. I don't know where the time went, but those fifteen years flew by, and our first check came last year. We sold our house in Scarsdale at a profit, and moved into a new house here in Florida.

"As my brother says in his letter, 'You lucky dog—that check in the mail every month gives you a security lots of rich men would envy!"

SEND FOR FREE BOOKLET

This story is typical. If you start early enough, you can plan to have an income of from \$50 to \$300 a month or more—starting at age 55, 60, 65 or older. Send the coupon and receive by mail, without charge or obligation, a booklet which tells about Phoenix Mutual Plans. Similar plans are available for women—and for Employee Pension Programs. Don't put it off. Send for your free copy today.

PHOENIX MUTUAL Retirement Income Plans YOUR FUTURE



Phoenix Mutual Life Insurance Co., 167 American Row, Hartford, Conn. 06115

Please mail me, without obligation, your free 16-page booklet showing new retirement income plans.

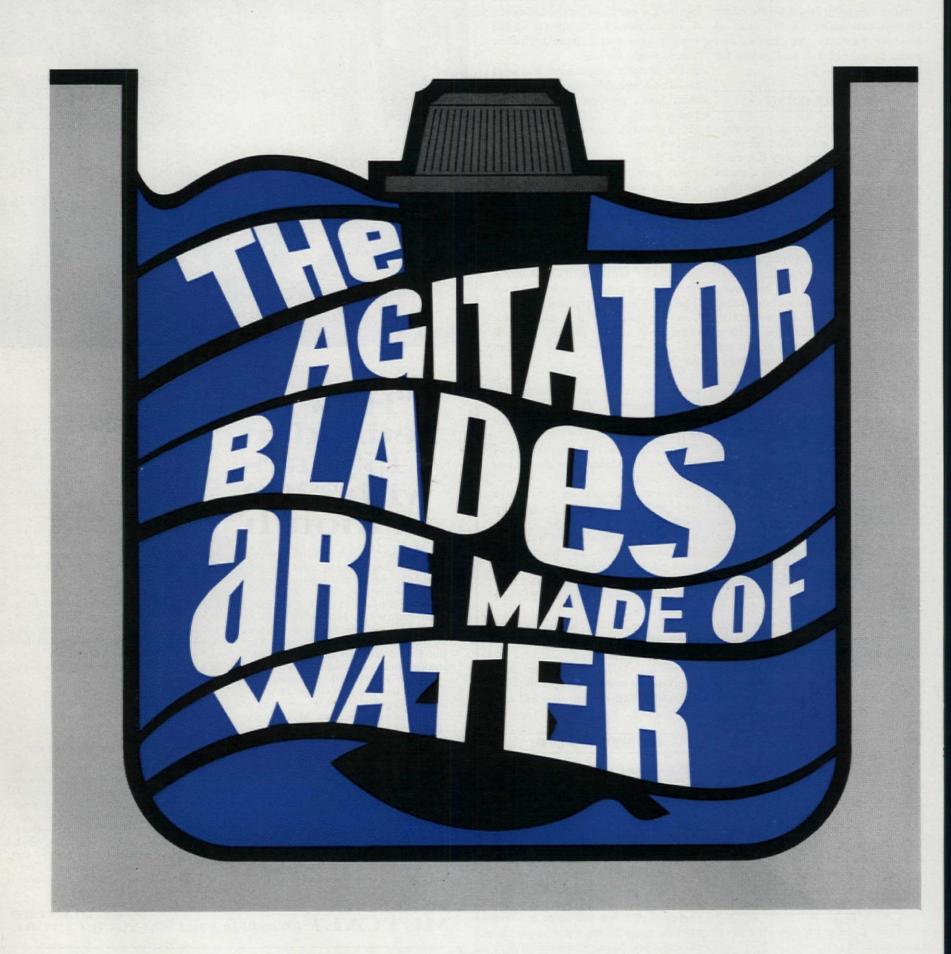
Plan for Men Plan for Women

mc______Date of Birth___

Business Address-

Home Address_

YOU'LL GET THE SURPRISE OF YOUR YOUNG LIFE WHEN YOU LOOK INTO THE NEW PHILCO WASHER





Here's the most effective action ever put into an automatic washer. Read how the new Philco uses "blades" of water to get clothes cleaner, handle bigger loads, wash anything from a rug to delicate nylons.

Look into an ordinary washer and you'll see an agitator with blades of rigid metal or plastic. Until now there was no other practical way to swish suds around in a washer. But, no matter how you arrange them, blades or paddles can be hard on clothes. They tend to beat fabrics, can tangle wash into hard knots, put wrinkles in wash-and-wear fabrics.

How Philco washes with "blades" of water

If a new and really better washer was to be made, there wasn't much that could overcome the basic disadvantages of the old beat-and-thrash agitator. So Philco engineers threw out all the old ideas and started from scratch. They found a way to get more dirt out and leave more wear in —by making the water itself do the work.

At the bottom of the washer tub is a smooth, flexible water-impeller. Except for the post that holds the detergent and bleach dispensers, the entire tub is left free for clothes. The water-impeller makes 575 strokes a minute — about ten times faster than it is practical to flap rigid blades back and forth.

And a washing miracle happens.

Powerful waves of water are sent through and through the wash. These are the "blades" of the new Philco action. They have tremendous dirt-removing power. Yet, unlike rigid blades, they don't beat clothes. You don't find mounds of lint that was once good cloth.

This new and entirely different way to wash is called "Blades of Water" action. And the new Philco Washer is the only one that has it. In time, others may try to copy it. But right now, remember, only Philco washes with "blades" of water.



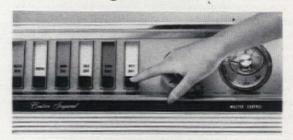
Washes everything better

You can put a tremendous load into the new Philco Washer and it will come out sparkling clean. It will take heavy shag rugs without slowing down — and remove all the ground-in dirt. Yet "Blades of Water" action is so gentle that

the new Philco Washer will pamper the most delicate job — even sheer nylons.

New high in dependability

Service calls will be few and far between with a Philco "Blades of Water" Washer. Because another advantage of "Blades of Water" action is its simplicity. There are far fewer moving parts. We've actually run as many as 5,000 test loads — equal to ten years' normal use — without a single breakdown.



New convenience, new savings

So many features make the Philco "Blades of Water" Washer the one you want to own. There's an extra-wide contoured top for easier loading.

Super-efficient bleach and detergent dispensers and a Variable Water Saver—all designed to save you money. Philco's patented Ball Point Balance ends the problem of off-balance loads.

Bright new styling, too.

You can choose a Philco Washer with as many cycles and special features as you want — or as few. The important thing is that, whichever model you choose, you'll get new "Blades of Water" action — the most effective washing action you've ever used.

See for yourself

Visit a Philco dealer this week and ask him to show you the new Philco "Blades of Water" Washer. It's like nothing you've ever seen. And so is the washing job it can do for you.

For the name of your nearest Philco Dealer, call Western Union by number and ask for Operator 25.



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By Mary Anne Guitar

Viewed from the farthest shore of winter, summer looks like an island—of time, of self-renewal, of the good life. Good-bye to car pools, PTA, den-motherhood. Farewell to the frantic if pleasurable holiday bustle. Let us shed our winter skins under summer's benevolent sun. Everything is possible in summer. We feel like human beings again. Here's the yearly chance to catch up, to lie fallow, to find out where we are going and who we are.

Why, then, are we so often left at summer's end with the disquieting feeling that we have failed somehow to use that golden stretch of time?

Summer used to be a time to get away from it all. Summer was a backyard hammock, a raft, a tree house, a cool cave, a shack on the beach. No longer. Today summer is people-the splash of a chlorine-scented crowd, the gregarious clink of horseshoe or martini glass, the tinkle of the ice cream man, the blare of TV from a million family rooms. In other days children departed happily for the old swimming hole, leaving behind an island of peace and quiet. Today, the island has turned into a Lilliputian country club with mother doing double duty as lifeguard beside the plastic pool and manager of the snack bar, providing tuna fish and pep-ade. Not only must she run a day camp for the locals, she must provide resort facilities for those who are citybound the rest of the year. Anyone with a house outside town knows that summer brings drop-in guests along with mosquitoes.

an we make summer an island-U separate from the mainland of other seasons-without severing social connections entirely? We can if we are a bit ruthless and remote. We will have to say "No" to the casual visitor, the same old invitations, the neighborhood get-togethers. We can do it if we are clearly occupied with some private interest-be it a garden, a hobby, a project, a painting, or a family pursuit. Significantly, island dwellers seldom attract droppersinners. And not just because they are physically remote. They seem too selfsufficient. Nobody wants to intrude.

This is not to say that a hermit's life is ideal or recommended. But, inevitably, the more your backyard fills itself up with strangers the more you will attract.

Even happy families cannot spend every waking moment together. We all need get-away spots. Establish some in your own backyard. Grandmother's gazebo is available in workfree aluminum or you can build your own with scrap lumber and screens. This movable oasis of quiet shade is insurance against too much togetherness. Let the children put up a tent or build a tree house. Scour the grounds for a corner, hedged or fenced, where a hammock might be strung. The idea is to get close to nature as well as away from crowds.

Tell your family that mother is off limits from 11 to one or two or four or whatever hours are best. That hour or two of unbroken time is the leisure that renews. Stretch out with a book, a cold drink, or simply loaf. You deserve it.

"But what about the children?" you ask. "They won't let me alone." Then you must teach them the virtues of island living. All winter their lives are beautifully mapped and bounded by sports, school, scouts, dancing, and music lessons. When summer comes they are lost.

"Can't we ever go anywhere?" has become the cry. So you load up the station wagon and search for a childdrop, a park, camp, or beach. Wouldn't it be easier all round if the young just got on their bikes and rode in search of adventure?

esist the temptation to structure summer. Instead, let it unfold naturally. Suburbia may be more limited than Crusoe's Island but there are still brooks to wade in, fish to hook, trees to climb, flowers to pick, hamsters to coddle. Give the children Huckleberry Finn, Tom Sawyer, Swiss Family Robinson to read, and then hope they will translate these adventures into summer fun. No child, even one devoted to television and pizza, could fail to appreciate this testimonial of Huck and Tom on the good life: "It seemed glorious sport to be feasting in that wild, free way in the virgin forest of an unexplored and uninhabited island, far from the haunts of man, and they said they would never return to civilization.'

Return, of course, they did, because you can't live on turtle eggs forever. But they brought with them that expansive sense of being alive which islands encourage. Give your children the supreme gift of summer on their own. Help them find their own island. They will be infinitely richer and so will you.

New_with exclusive P-7° the oven that cleans itself electrically New_on a full-featured G-E range

New_just \$358*

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If you want oohs and ahs over your furniture, you don't need a Realtor.

If you want to sell your house, you do.



"Never mind the furnace where'd you get those marvelous curtains?'

If you've ever tried selling a house on your own, you know the story. People come breezing in to admire your taste, make notes of your decorating ideas, and then dawdle off to bother somebody else. They make a career of "just looking."

How to avoid them: see a Realtor.

A Realtor is a professional in the real estate business. He services the kind of people who are seriously interested in buying a home. He will not show your house to amateur interior decorators, only to genuine prospects. People who want to see your house because it fits their needs.

REALTORS

Your Realtor is a dedicated career man who has qualified for

membership in his local real estate board and in the National Association of Real Estate Boards. He upholds a strict Code of Ethics and high standards of performance.

Is it hard to find a Realtor? Not at all. He'll give you a warm welcome wherever you see this seal. Gentle reminder: he can spot people who are "just looking" right away.





'm sure most families know if, when, and where they're going on vacation months ahead of time. They have their reservations in by the last killing frost, if not the last howling blizzard. They spend weeks and weeks planning what clothes to take, what route to travel, and whom to leave the goldfish with.

But suppose you can't plan your vacation? Suppose your husband never knows till the last week in July that he's taking the first two weeks in August? Suppose you never find out till Wednesday that you're leaving on Friday-unless something comes up on Thursday? What then?

Well, then you can go all to sloppy pieces. Or you can sell your suitcases and join a country club (I notice that people who pay club dues never take vacations). Or you can go off without Daddy and sit in the sand with the kids all week wishing it were Friday.

Or you can take a mad, impetuous, potluck vacation. I love potluck vacations. They're much more fun than planned vacations. And, believe it or not, they're more relaxing.

For one thing, if you don't know where you're going, the children can't keep asking "How much longer till we get there?". If you don't know where you're going, you can't tell them at the office. And if you don't know where you're going, you can't be disappointed when your "vacation paradise" falls flat on its fat brochure.

Not knowing when you're going has its advantages too. The trouble with planned vacations is that you have to work so hard getting ready for them. If Mom doesn't need a vacation to begin with, she does by the time the family starts out.

But how long does it really take to write notes to the milkman, mailman, and paper boy? How long does it really take to turn off the water, lock the windows, and load the car? You can do it all in an hour-the same eleventh hour most worriers-andplanners do it in anyway.

How about packing? Packing in itself never was a problem-the problem is having tons of clean, ironed clothes to pack. Well, every family knows they have to dress in rags the week before they go away. You just keep everybody dressed in rags longer-week after relaxing week.

Some people spend hours deciding

which clothes to take. That's a waste of time. Take everything you ownwhat's a car trunk for? If your husband bellows, next time pack so efficiently that he has to buy bathing suits for everybody in the family when you get there.

The problem of "eating down" the refrigerator is easily solved. Just keep the shelves Mother Hubbard bare. Eat out. Go on a diet. Surprise your relatives. You can use the extra money, and you know you always eat too much and get fat on vacation.

See what I mean? When you don't know when and where you're going, you can't be responsible for anything. When the big day comes, instead of crawling out to the car on your hands and knees, you're fresh and bouncy and raring to go.

And don't let the real estate and resort people scare you. You'll find someplace to go. The fact is you'll probably do much better potlucking in July than you ever did signing up in January. What do you bet you end up with the best house on the beachbecause the owner couldn't get his price and suddenly panics? Or the best room in the hotel thanks to a last-minute cancellation. Or an enchanting hideaway on the bay that just happens to be "For Rent" when you drive by.

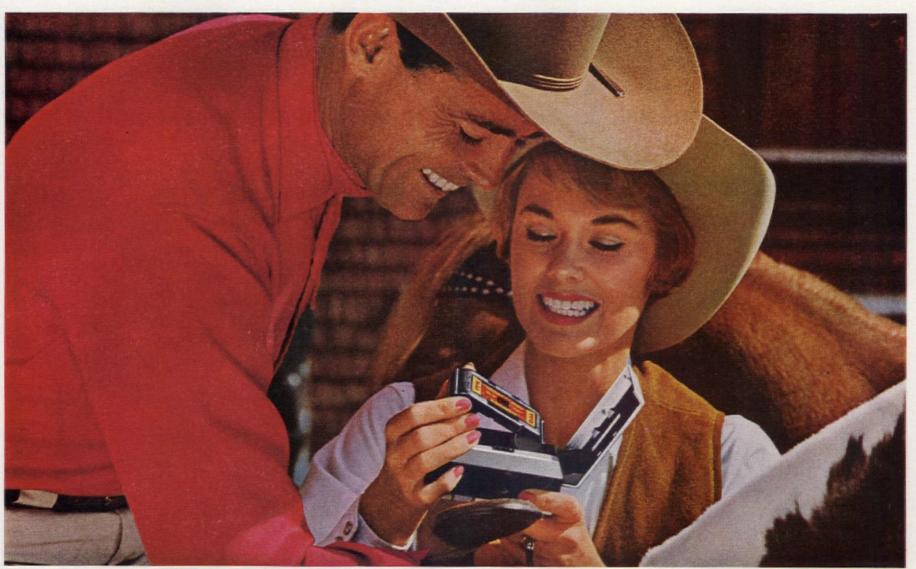
When we zoom gaily out of the garage tomorrow or next week or the next, we won't know where we're going to hang our toothbrushes. We won't know what color the walls will be or where they hide the can opener. True, we won't know the peculiar pleasure of returning to dear, familiar summer things. But think of the high Goldilocksian adventure of sitting on strange chairs, sleeping in strange beds, and eating from strange porridge dishes. And think of the Balboan fun of exploring uncharted bookcases and exotic china closets. Think of the James Bondian suspense of not knowing whether we will all land in clover or-and there's always a first time-on our ear.

Things may not always be this way. We may grow old and stuffy. We may build ourselves the vacation house on page 51. Or John may spoil everything and schedule his vacation next year.

But while our potluck lasts, I'm going to relax and enjoy it. THE END

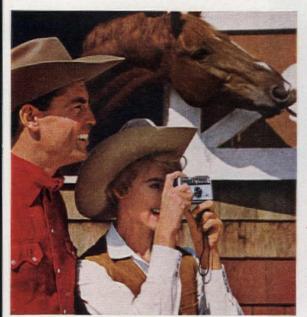
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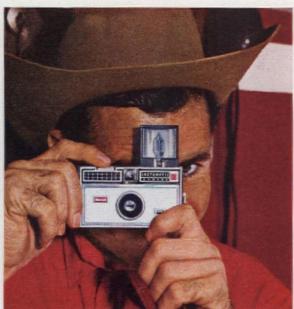


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(In a Custom Contemporary Home)

Where customers ask us to put their extension phones—and why





- a A family room reflects the comfort and convenience of a well-planned modern home. Here, an extension phone offers a relaxing way to make and take calls while saving countless steps and stairs for everyone.
- Modern, too, is the extension in a teen-ager's room, which can bring the family welcome peace and quiet. It's a fitting reward to a responsible son or daughter.
- e A phone that's only a step away from the stove or the morning cup of coffee that's one of the handiest phones any home can have.



These are only suggested locations. The important point is to have extensions where you need them in your home—to save time and steps for all the family. For a phone in any room, just call your Business Office or ask your telephone man.



b



half-past July and quarter till August. No reason, though, to crawl under the nearest rock, to hibernate in reverse, or to swelter it out till fall falls. It's time to do. Summer is to enjoy—this year, next year, and the many years to come. Who's for instant

enjoyment? This issue is crammed with ideas for do-it-nowers. Big and little ideas. Ideas for arbors, decks, aboveground pools, flowers, central air conditioning, goodfood, easy summer meals. Who's for doing it now with next year in mind? Your eye on a plot of land where the bass or trout run or the sandpipers skitter.

or the sandpipers skitter all over the place? Buy it now—and build later.
See what we have in mind for the dreamiest second home you'd ever want to own. Study our second-home decorating ideas! Make 1965 more fun, next summer unbeatable.

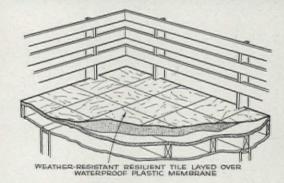


It's not too late. There are lots of things you can do to make the rest of the summer more enjoyable. Some are big ideas, some little things you could do in a week. But even if you enjoy them only for a month this year, you'll have a head start when warm weather rolls around next year. We show you ideas here from all over the country, all designed to get you outside. Some keep you in the shade, some make a place in the sun for you. A lot of them could be duplicated by the household handyman. Some you'll want help with. So, examine these pages, decide which of our ideas fit your backyard. Or better yet, get a pencil and paper and start planning now what your family will enjoy most in summer 1965 and 1966.



A place for quiet. Does your garden have a someplace to go and a someplace to be, when you want to sit quietly and listen to the trees growing? This elegantly simple garden pavilion is the essence of serenity. Its raised deck has a floating look. The Aframe roof, built inexpensively of redwood siding with the rough side out, gives a sense of shelter to the open-walled little house. Pebbles, rocks, and greenery make upkeep easy. Sit back and enjoy it.

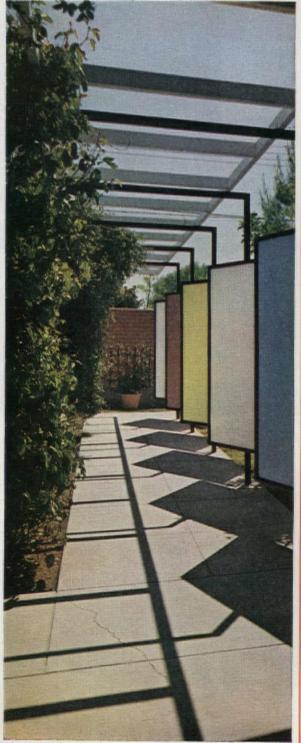




Deck the roofs. With the new Travelon weather deck system from Armstrong, spaces you never thought of using can be utilized for summer living. Installed as shown in the sketch above, it allows you to make full use of any flat-roofed area—the top of the garage, over porches, on balconies. One of the problems has always been to get a waterproof surface that can take foot traffic. Before, canvas decking (which had to be replaced frequently) and wood duckboards (awkward to walk on) were used. With Travelon, you can have an easy-to-maintain penthouse garden.

FUN IN SUMMER

Swinging idea. There's more than one way to shade a garden or patio from the sun. Here it's done with shade panels that can be pivoted to keep pace with the sun as it moves across the sky. They will also deflect the wind or let mild breezes through. And they provide privacy. Built of cement asbestos board, panels could be adapted any place where you need a flexible solution for climate control.



Guy Burgess



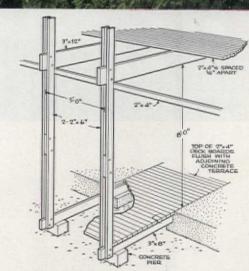


Get into a tight spot. Imagination can make up for a lack of space. This useless remnant of land (white area in upper photo) was tiny, barren, and open to the street. But when Mr. and Mrs. Robert L. Schmitz renovated this house in the German Village section of Columbus, Ohio, they made it into a miniature pleasure garden, with head-high walls for privacy, plants, a tree, even a small fountain.



Beneath it all. Mr. and Mrs. Kenneth T. Byers of Carmichael, California, built this on-ground platform of redwood planks and surrounded it with white gravel. A walnut tree shades the platform.





Form an attachment. Your outdoor living area can be attached to your house, as it is in the top photograph, for the most convenient place to get sun, or sit in shade. The roof framing was extended and half of the deck area put under the roof. The sketch shows how it can be built. Another garden structure you can build is shown on page 30, along with construction drawings. Either could become a modern version of the old-fashioned garden arbor.



ABOVE-GROUND POOL GETS BEAUTY TREATMENT



Is the summer heat getting the best of you and your family? Tired of being trapped in bumper-to-bumper traffic every weekend trying to get to some equally crowded public beach? Or lugging your supplies to the family outboard? Then build a low-cost pool as Marty and Rochelle Molloy did and step out your door to summertime fun. Study carefully what the Molloys did to their backyard and to their whole way of summer living. These ideas can easily be adapted to almost. any backyard situation. Not only are the pool and deck a handsome addition, they are economical, can be built quickly, and will increase the value of your home while providing you with a recreation and outdoor center for family living. Best of all, you can actually be enjoying the pool while you are building the remaining parts. In fact, you can be swimming the second day after starting the project since the pool must be installed first. For that matter, if you feel you haven't the capital to swing the whole arrangement this year, you could start with the pool and then build the deck, fencing, benches, and planters at a later date. The deck is normal frame construction of 2x8" joists on a 16" center spacing, covered with outdoor-grade Douglas fir plywood sheathing and a vinyl material called Neo Turf that simulates grass. Outdoor vinyl carpeting would work equally well or, to keep the cost even lower, you could use an open-type decking like that shown on page 43. If you use vinyl, and live in an area with severe winters, be sure to check with the manufacturer to see if it's approved for cold areas. Bench, deck, fencing, planter boxes are redwood. Pool is by Muskin of Wilkes-Barre, Pennsylvania.



Before. This is what the Molloy backyard looked like before the project was begun. Door from the kitchen led to nowhere and the kitchen and dining room windows looked out on a rather ordinary lawn. Opposite page shows the completed project.

Photographer: Maris/Ezra Stoller Assoc. Information: Dorothy Rodenburg





What a difference a deck makes to pull an above-ground pool down to earth. Next summer the Molloys plan to shield this view from their neighbors with additional landscaping.



Redwood bench does triple duty. It is wide enough to serve as a sunning deck, overhangs pool to serve as platform for jumping into pool, and is raised above the deck high enough to keep children from running into the pool. A cover can be stretched over pool for further protection.

Storage spot. Area where fencing and deck meet is a good place to stash away all the needed equipment—chemicals, skimmers, life preservers, and cleaning tools. The Molloy children, Lynn and Michelle also found an added bonus—they have a new clubhouse under the redwood bench.

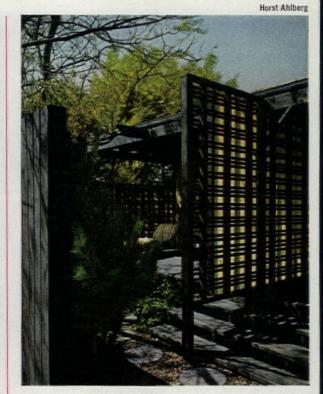


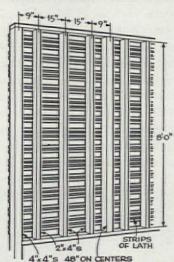


Steps to be taken. Landscape architect and photographer Paul J. Peart, of Monterey Park, California, designed his garden to be lived in, not just to be seen. The transition between indoors and outdoors was kept unobtrusive so the spaces blend and seem larger. Emphasis was put on the use of interesting forms and textures. This corner of the garden delights the senses by the sheer joy of movement and repose, the progression up the shallow four-inch steps to the sunning deck above, where the whole garden can be viewed. The steps are precast 30-inch concrete rounds with exposed aggregate, anchored to hidden concrete foundations. The retaining wall under the deck has been painted an inconspicuous charcoal. Planting hides most of the structural works. Alongside the deck is a hillside fountain flowing over flagstones to the basin below.



Information: Western Wood Products Association





Divided attention. What shape your outdoor living space takes depends mostly on what you do with it. Here, we show the results of remodeling a typical tract house—keeping leisure use in mind. One large deck is made to do double duty by dividing it with a roof-high screen. Each section of the deck is half roofed, half exposed to sun. On one side of the screen is a private garden outside a bedroom. On the other side is the main garden opening from the living room. The idea of dividing your garden is worth considering if you would enjoy the two smaller spaces twice as much or as often as the one large one. The diagram shows you how to build a screen like this. You may also use a translucent backing.

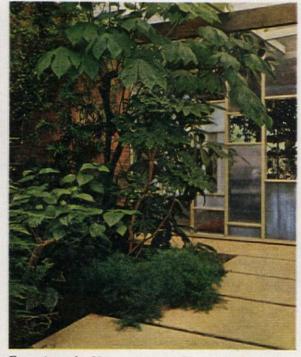
Ernest Braun



How to camouflage. If your garden scheme involves mechanical equipment or other forms of tools and whatnots, you might as well make a comfortable asset of it. Here, a swimming-pool filter was housed and disguised in this hexagonal redwood structure which is a poolside seat and lounge. The top is hinged and holds pool toys and other equipment.



Photographer: Lyman Emerson Designer: Toshio Saburomaru
Teahouse for August. A Japanese teahouse could
highlight a corner of your garden. This one is set
on a sea of sand that is raked into wave forms.
Rocks and a stone lantern suggest islands. Why not
such a retreat for you for the hot summer days?



Guy Burgess

Enter in style. Your entryway doesn't have to be a boring concrete strip from the sidewalk or driveway to the door. This one, at the home of Mr. and Mrs. Irving Rubinstein of Tucson, Arizona, has a walk of unevenly sized concrete slabs beside a stand of luxuriant foliage. Making an entrance here is an event to be remembered from visit to visit.



Take cover. If you're lucky enough to have a pool, this portable dressing room can ease the traffic through the house and also be a poolside addition.

Tent photographs: Maris/Ezra Stoller Assoc.



Take wing. This is one way to be sure of getting a spot of shade when you start out on a picnic. The detachable batwing for the car is held onto the roof with suction cups, and can be packed into the trunk when it's time for you to move to greener fields. Good, too, on station wagons for tailgate picnics.



Take a break. This special-occasion tent could make its home in your backyard all summer long. It could be a poolside refreshment pavilion, a party setting, a play tent, a knight's jousting tent, you name it. It's easily set up, dismantles quickly if it's to be used occasionally. Why go away for picnics?

Shopping Information for tents, page 100



It's a rainy summer afternoon and your house is bulging with restless children. Throw an impromptu party, paper-style. Fill shiny paper bags full of various papers and run a cutting-out contest... first prize for most creative effort. Scissors should be blunt; ours are plastic. The table decorations: a paper village, folded paper trees on chopstick trunks in paper cups filled with sand, stylized houses, and enamel funnel trumpets.

Dine on paper - and serve breakfast, brunch, and buffets on it too. But don't do it tentatively or timidly. Pick positive patterns-courageous colors. Not ones that pretend to be something they're not, namely china or pottery. Notice how we combine plain plates (in the boldest colors we could find) with striking patterns in napkins and mats. And how we play pattern against pattern in other settings. Of course, there's a time and a place even for paper. It's appropriate for informal meals, informal occasions, informal settings. And this new flair for paper is designed to free you for summer's more important pursuits.

For hurry-up-and-let's-go-to-the-beach breakfasts, paper is bright as a summer morning and twice as practical. There's a striped runner, or if you prefer a whole cloth, all you do is unfold it, plus flowered mats and coasters for under the orange juice glasses. All in the sunniest, cheeriest colors. For fun, pile tissue-paper eggs in a basket.



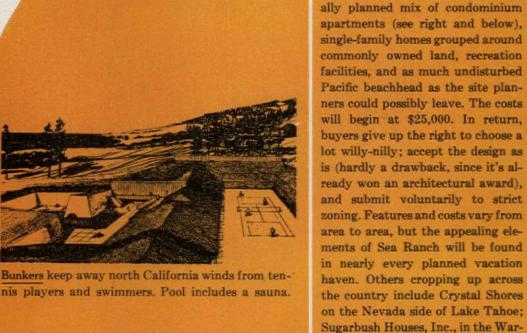
THE NEW LOOK IN VACATION, LIVING

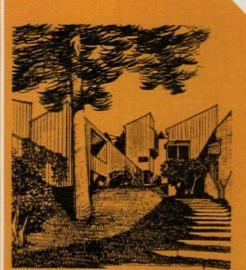
Right now and in the future, you will be hearing words like planned community, cluster, common land, condominium, quadruplex and duplex, applied to vacation living. These are the brightest new concepts blooming for U.S. vacationers. One lively example of what's being built appears in the sketches on this page. They are views of Sea Ranch, north of San Francisco, a profession-

ren, Vermont, ski country; many in Colorado; and Glover Landing, in Marblehead, Massachusetts (an all-rental development—the others are condominiums, most of which can be rented by the owners when they aren't using them). See the following pages for *more* new trends, including

the new two-story look in houses and

a vacation community in Freeport, Texas, featuring the quadruplex idea.





Condominiums at Sea Ranch give buyers a deed and no maintenance.



Inside a condominium unit; owners often cut their costs by renting them.

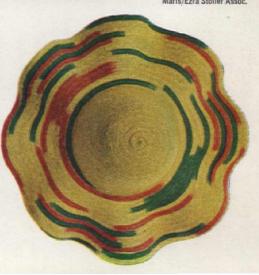




Maris/Ezra Stoller Assoc

The two-story vacation house

The new thing is the two-story vacation house. The essence of this one on Fire Island, New York, is air, light, space to move around in, and an awareness of the pleasures of sun, sand, water, and plants. The 17-foottall living room, above, allows the variety of moving from lofty areas to low ones; from high perches to low, wide decks. Even the furniture enjoys the freedom of not being backed against walls. Spaces are (continued)



(continued) meant to be moved around in, not stared at from edges of room. It was designed for fashion designer Rex Madsen, of New York, who knew what he wanted but didn't impose too many restrictions on the architect, Harry Bates, A.I.A. The solution, quickly reached, was so successful that as much time as possible is spent there from March to the end of November. Heat is provided by a furnace under the inconspicuous trapdoor in the living room floor. Interior walls are rough-sawn wood, like the outside. The furniture is a mixture of the old and the new.

A good second home gives its owner a latitude of choice, and a contrast from his year-round pace. There's an untrammeled openness, so different from the clutter and comfortable, but often confining, routine of day-to-day life. Simplicity is the mode of existence, to be elaborated at will. And for apartment dwellers, it often is the only opportunity to furnish a house as a whole. This one shows it can be done simply, with style but without lavish expense.

To Order a Study Plan, See Page 90



The entry deck and walk extend through thick growth of trees. Four-foot overhang on roof shades glass walls made of stock doors.

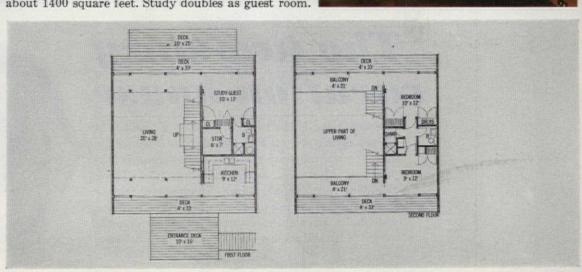




At night the lights of Long Island, four miles across the bay, can be seen, along with reflections of the house in the cattail marsh. The lighting shows the organization of the house: small rooms at one side, the house-wide, house-high living room at the other.

The clean, dramatic design of the double freestanding stairway suggests the soaring, swooping motion of sea gulls over the beach. The treads, four feet wide, are cantilevered from the wall. The supporting spine rests on the narrow balconies above living room.

An economy of means devotes most of space to living room. Other rooms are roomy, but not oversized. Area: about 1400 square feet. Study doubles as guest room.



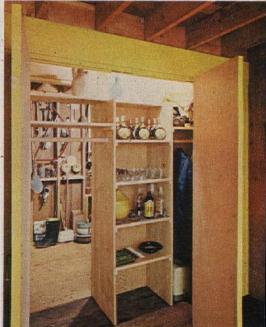
The unequivocal shape of the house gives it a presence and a command of the site. It's set 30 feet back from the water to have a foreground view of the marsh and to break up glare of water on the all-glass north exposure. The siding is unfinished rough-sawn red cypress. The board-on-board pattern gives shadow lines and dimension to the high expanse of solid wall.





Bright colors accent the wood tones. Door frames are designed without moldings to save money. Compartmented bath on both sides of hall separates bedrooms, each with its own deck, a direct stairway, and a balcony.

No telltale door reveals the location of the storage room that holds all seldom-used clutter. It is reached only through closet in guest room.





Summer is the time for adventure, for seeing NEW TREND Summer is the time for adventure, for seeing new places, trying new ways of living. And even for trying new ways of vacation living. IN TEXAS: even for trying new ways of vacation living.
This quadruplex in Bryan Beach, near Freeport. Texas, offers one of the newest ideas port, Texas, offers one of the newest ideas we've seen—the carefully planned vacation community with built-in recreation facilities QUADRUPLEX and with a high standard of design. The community is a fishing-boating-swimming haven surrounded by salt water and inland fishing areas. Canals run right through town for easy access from house to boat. For swimming, there is a pool in each quadruplex group that is just outside each door. The quad is made up of four complete one-family vacation homes that face onto the jointly owned pool and patio area. Each group of four is comprised of one duplex house and two single houses, as shown on the plan. The jointly owned pool and patio area is maintained by the management company for a modest fee. Designed by Clovis B. Heimsath, A.I.A., of Houston, each unit sells for about \$16,500. The selling price includes a heat pump air-conditioning system which heats or cools the air as required, range, oven, refrigerator, and a dishwasher.



The living room of each house has a view of the patio area and the shared swimming pool. Yet each house is separated enough so there is no crowded feeling. The kitchen is just off living room for easy serving.

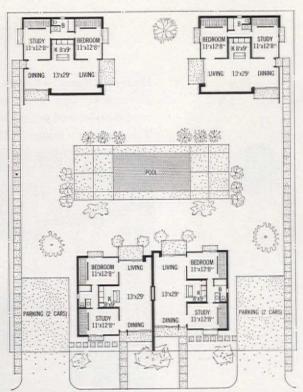




View from other side of living room is of the canal connecting the town to the salt-water lake.



Distinctive roof is wood shingled. Houses are steel-reinforced concrete on concrete slabs. The vacation community is located on an island.



The quadruplex is made up of four units forming a square around the jointly owned pool and patio. Two connected units could become one large house.



By Vera D. Hahn

DECORATE FOR FUN AND FUNCTION

How to furnish one of the brightest, zinglest houses we've seen in many a summer? With a headful of ideas, an eyeful of imagination. Instead of a pocketful of money, a sense of fun and adventure.

Idea-man here is Roland Crump who decorated this California house for an incredible \$500 plus labor. Shopping trips were really tours of local junkyards and housewreckers, yet this home does not have the usual depressing "summer house" air of having been furnished with cast-offs.

Too many second homes we have seen are furnished with leftovers and discards, with things their owners no longer want in their first homes. If a piece of furniture or a pair of draperies is worn out, then replace them, we say, but don't reuse them in the country. After all, your sense of what's pretty and appropriate functions wherever you are. If you don't enjoy drinking out of jam jars in town, you're not going to like it in the country.

Your vacation house should add to the enjoyment of your leisure time and it should be just as comfortable and just as attractive as your permanent one. Naturally, you'll want it to look different, change being such an important part of every vacation. Let your second home express a different "you," the holiday "you," if possible. But let it also be as practical as you can make it so that you can cut your housekeeping to a minimum. That these two ideas are not mutually exclusive is proved by the house shown here. Though it is bursting with copyable ideas, it's also functional, contagiously uninhibited, free of clichés.

Our two vacation homes (here and on the following pages) make yet another important point. Namely, that you should always keep locale in mind when furnishing your vacation house. A beach house, a desert house, and a ski (mountain) house should look different, inside and out. Let them be regional if you wish, for regional design has its roots in regional geography and regional climate.

Ideas for a hearth. This one was built for \$5 of bricks set, not mortared, right on the floor. Low table was also homemade, cost—under \$10. Two by fours were doweled and pegged together. Tinted sealer serves as protective finish. The legs are wrapped with colorful sky blue and black Mexican twine.

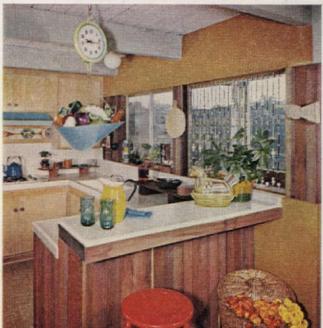




Ideas for outdoor living. Deck was enclosed with redwood siding. Furniture consists of soy kegs from the grocery store (these were \$2.50 each) topped with latex foam rubber rounds done up in bandana kerchiefs found at any variety store. The table base is a nail keg, the top a plywood round. Raised plant beds of brick are merely laid in place, the same technique used for the hearth. Woven grass rugs cost only \$7 each, and add to furnished look.



Ideas for a living room. Notice the casual grouping of low table, movie director chairs, and black canvas cot. Bright area rug keeps arrangement from falling apart. (Cot, from army surplus store cost \$5; canvas top, \$9.) Coffee table was made from plywood door, painted black, cost \$3. These folding chairs were \$25.95. Cedar display wall was \$60, including the built-in fluorescent-light bank.



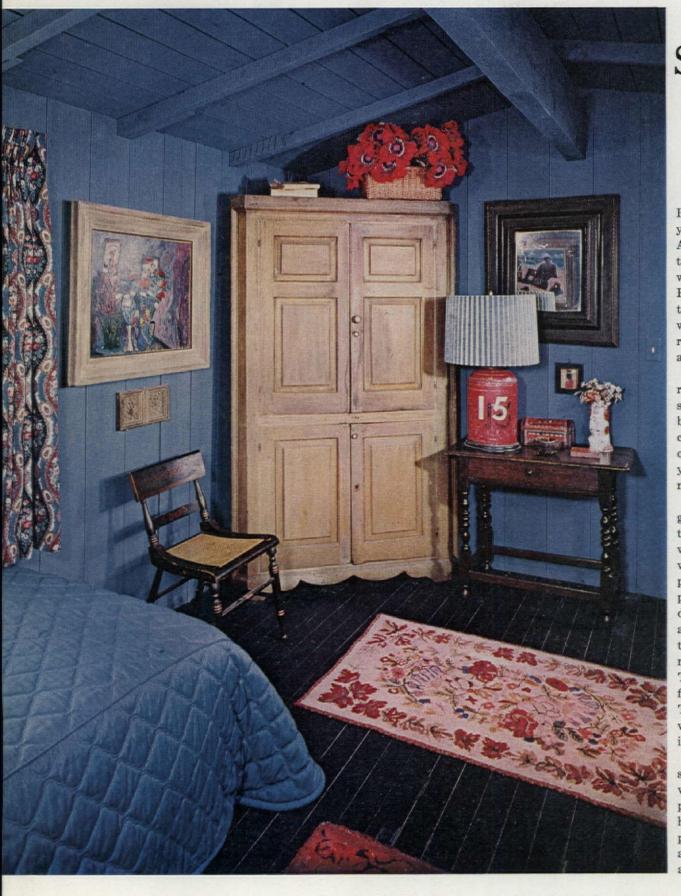
Ideas for a kitchen. Scale, bought at a scavenger's paradise for \$7 is gaily painted; contents change with the seasons. At the window, bead curtains soften aluminum frames. Lots of brilliant (and inexpensive) Japanese enamel and Mexican glass add color. Next to window at rear, redwood display board holds utensil collection.

Ideas for a bathroom. For towel storage this bar cabinet was enameled bright sulfur yellow with red interior. And once again, color is used brightly for inexpensive decorating with zest.





Ideas for a project room. Plywood door placed on two sawhorses provides plenty of room for a hobby. This room could also serve as an extra bedroom, has its own private deck.



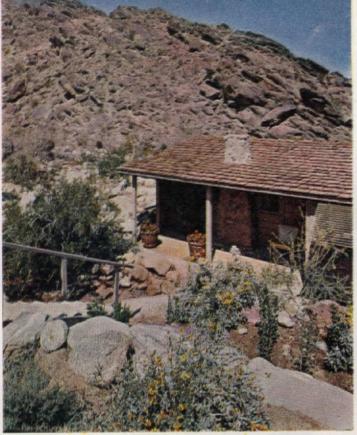
YOUR SECOND HOME-MAKE IT PERSONAL

Part of the fun of owning a second home is that you're free to decorate it exactly as you wish. And that's what happened with this cottage in the desert near Palm Springs, California. It's welcoming and cozy—a far cry from the Greco-Roman palaces, the Petit Trianons, the luautorched trailers of that famous resort. Colors were chosen that would be pleasant with the surrounding desert; cool in the daytime but warm at night, when warmth is needed in the desert.

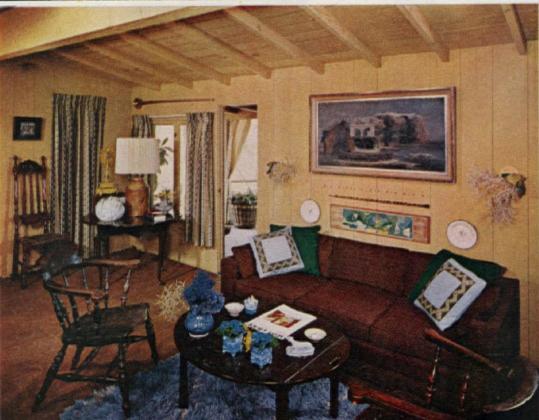
From the outside, the house seems a part of the rugged, rocky terrain. The entrance patio (opposite page, top left) is spiked by colorful desert-blooming plants and greenery. At the rear, a covered terrace with smart, crisp, iron furniture overlooks a small pool and the mountains beyond. Draw curtains protect against the hot noonday sun as well as the cool breezes at night.

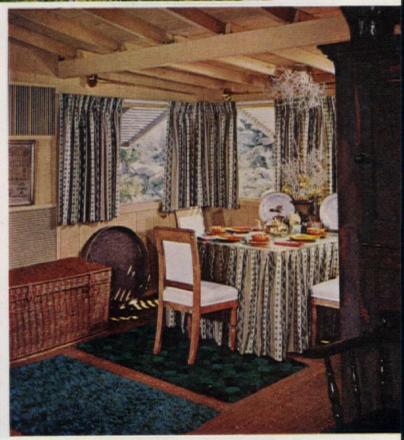
The cottage itself is small—one living-diningguest room plus a master bedroom. To enlarge the interior, walls and ceilings of rough-sawn redwood are painted a mustard color to harmonize with the deeper-toned wall-to-wall Haitian carpeting. Bright area rugs add spark. Only one print is used on furniture, dining table, and windows. Another good stratagem for gaining space and a feeling of airiness is the way the dining table and chairs are squared away under the corner windows. (You might substitute benches.) The upholstered daybed in the alcove near the fireplace is great for sitting or sleeping guests. The master bedroom has deep royal blue walls, a wonderful desert color, says the owner. Beds stand in corners to gain space.

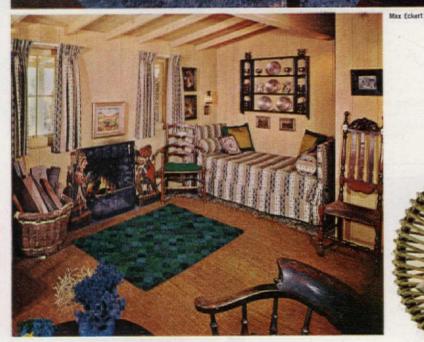
If your second home is on a mountain or by the sea, try to think in terms of colors that go equally well with your beach life or mountain atmosphere. This house owes much of its charm to a highly personal mixture of English antiques with punchy modern area rugs and a wide choice of accessories. It is restful and cool, yet pleasantly alive with its holiday mood.

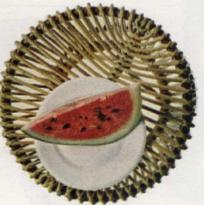












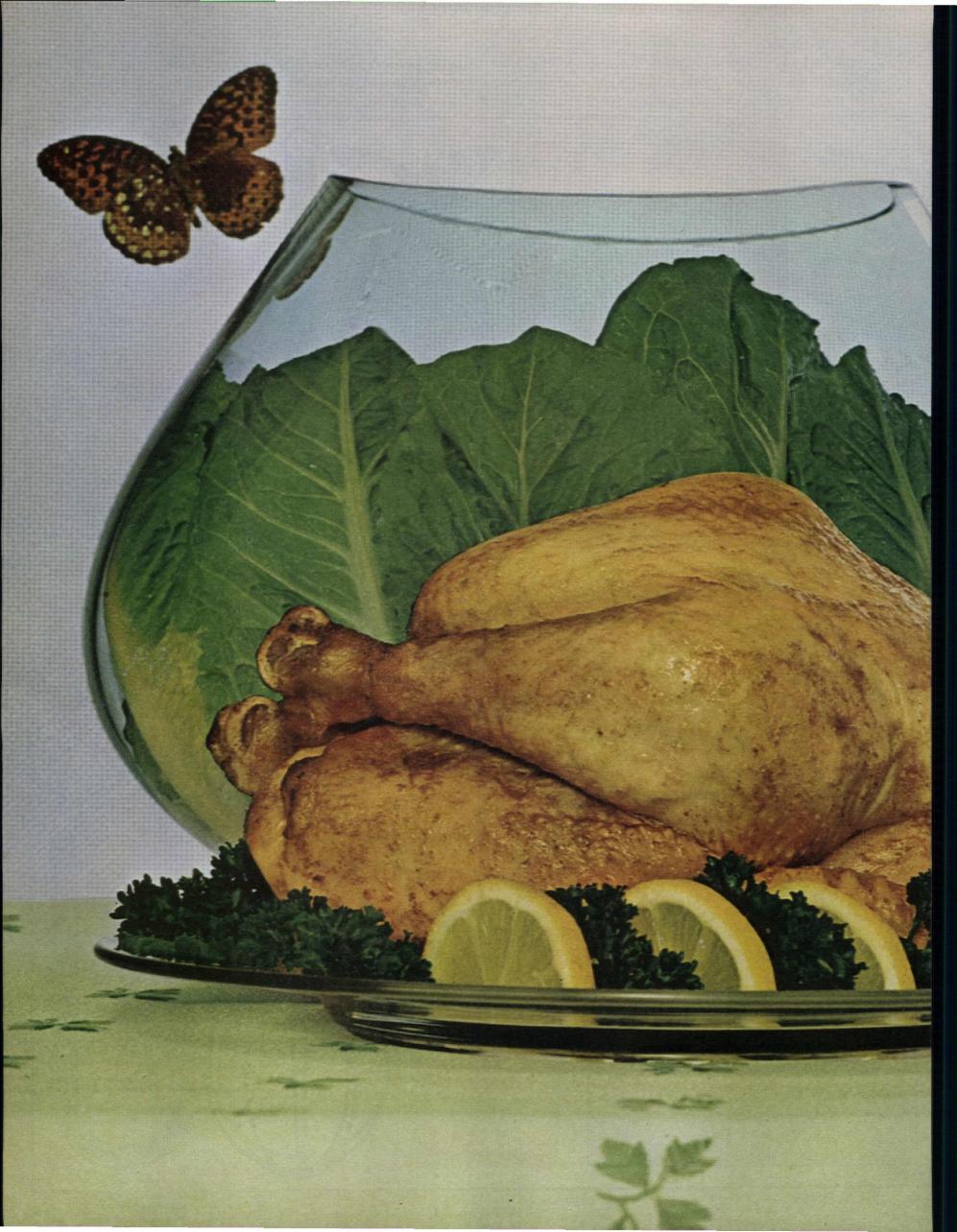
TIPS AND TRICKS FOR THE SUMMER CHEF



Summertime and the cooking should be easy, tasty, and fun. Here are over 50 tips, tricks, and recipes to make it just that—everything from the most delicious iced tea that ever quenched a summer thirst

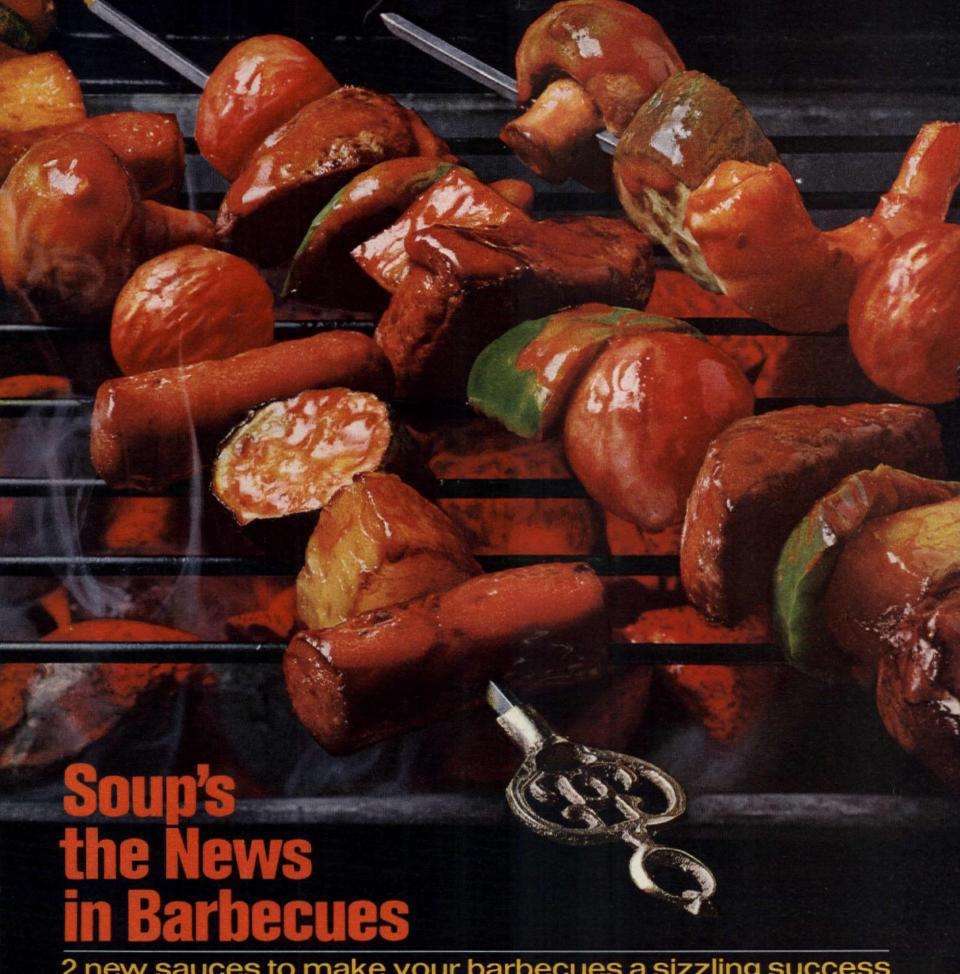
to the tenderest, most succulent shrimp you've ever tasted. You'll use these ideas in your kitchen, at every barbecue you have, every picnic you go on. Start here and then turn to page 72 for more.











2 new sauces to make your barbecues a sizzling success

SIZZLING TOMATO BARBECUE SAUCE

1/3 cup chopped onion

1 small clove garlic, minced

2 tbsp. salad oil

1 can (103/4 oz.) Campbell's

Tomato Soup

1 tbsp. vinegar

1 to 2 tbsp. Worcestershire

2 tbsp. brown sugar

1 tsp. prepared mustard Dash "Tabasco" sauce

1. In saucepan, cook onion, garlic in oil until tender. 2. Add remaining ingredients. 3. Cook over low heat 15 minutes, stirring now and then. Makes 11/2 cups sauce.

KABOBS: Alternate pieces of meat and vegetables on skewers. Broil 10 to 20 minutes or until meat and vegetables are done, turning and basting with sauce every 5 minutes. Serve kabobs with remaining sauce. Also delicious on hamburgers, chicken, shrimp.



CHILI ONION BARBECUE SAUCE

1/4 cup chopped celery

1 tsp. chili powder

2·tbsp. salad oil

1 can Campbell's Onion Soup

½ cup ketchup

1 tbsp. vinegar

1 tsp. prepared mustard

1. In saucepan, cook celery with chili powder in oil until tender. 2. Add remaining ingredients. 3. Cook over low heat 15 minutes, stirring now and then. Makes 13/3 cups sauce.

MEATS: Sirloin • Lamb (leg or shoulder) • Bologna • Canned Meats • Frankfurters.

VEGETABLES: Mushrooms . Tomatoes . Green Pepper . Zucchini • Potatoes (canned) • Cucumbers • Pineapple.



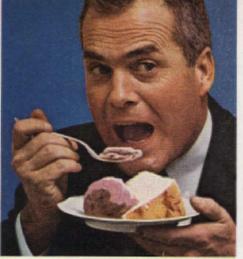




Start a "good neighbor" policy with an ice cream social











Hold one right in your own back yard! Get good friends together over festive ice cream creations with all the trimmings. (It's a great way to cement neighborhood relations.) Ice cream's the friendly refreshment that's easy to serve and fun to eat. It's the cooling treat that warms the heart. For more scoopin' good fun, see the following pages.





Take a Carton of Cottage Cheese

(continued from page 64)

Call it ricotta in Italy, bonnyclabber in Scotland, or smearcase in Pennsylvania-Dutch country, we know it as cottage cheese. When it was first made is unknown and how it came to be called "cottage" is a mystery, but its popularity is unquestioned.

Cottage cheese is available as:

Creamed cottage cheese, the drained, washed, salted curd of defatted milk with sweet cream added. It is sold in both large and small curds.

Uncreamed or dry cottage cheese, the drained curd without added cream. It is sometimes called pot cheese.

Bakers' cheese, the curd, drained of whey, without cooking or washing. It may be salted or unsalted

Cottage cheese is an easily digested, nutritious food good for everyone no matter what his age. The creamed and uncreamed have about the same protein and calorie count. The differences are really too small to matter unless a doctor has prescribed a fat-free diet. A half cup of creamed cottage cheese contains 120 calories, uncreamed, 108 calories.

Keep cottage cheese in the refrigerator and keep it covered. This way it will stay at the peak of its flavor and texture about one week.

Have cottage cheese at breakfast on pancakes or waffles, at lunch in salads or sandwiches, at dinner in main dishes or desserts.

Vary it and add new flavor with caraway or poppy seeds, a pinch of curry, rosemary, or ginger.

Serve it with fresh, dried, canned, or frozen fruit, or with crisp, tangy vegetables.

Add it to scrambled eggs, spoon it on baked potatoes with a sprinkling of chopped chives.

MUSHROOM CHEESE PIE

 $1\frac{1}{2}$ lbs. mushrooms, cleaned and sliced; 1 c. thinly sliced onions; 4 tbs. butter or margarine; $\frac{1}{3}$ c. flour; 1 carton (8 oz.) small curd creamstyle cottage cheese; $\frac{1}{4}$ c. chopped parlsey; $\frac{1}{4}$ c. dry sherry, 1 tsp. salt; $\frac{1}{8}$ tsp. black pepper; 2 c. all-purpose sifted flour; 1 tsp. salt; $\frac{2}{3}$ c. shortening; 4 to 5 tbs. ice water.

Sauté mushrooms and onions in butter or margarine about 10 minutes or until tender. Add 1/3 cup flour; mix well. Add cottage cheese, parsley, sherry, 1 teaspoon salt, and pepper; mix thoroughly; set aside. Heat oven to 425° F. Sift 2 cups flour and 1 teaspoon salt together. Cut in shortening until size of peas. Add ice water gradually, stirring with a fork until dough clings together. Roll out half the dough on lightly floured board to a 12-inch circle. Line a 9-inch pie plate with pastry, allowing 1-inch overhang. Roll out remaining dough; cut into ½-inch strips. Pour filling into pastry-lined pie plate. Arrange pastry strips in lattice pattern on top of filling. Trim ends even with edge. Moisten and fold overhang over ends. Flute edge. Bake on bottom rack of oven 40 to 45 minutes or until browned. Cover edge of pie with strip of foil after 20 minutes to prevent over-browning. Cool 5 minutes. Makes 6 servings as a luncheon entrée or 8 servings as accompaniment with meat.

CHEESE-STUFFED TOMATOES

6 large ripe tomatoes; salt; $1\frac{1}{2}$ c. small bread cubes; 1 tbs. melted butter or margarine; 1 tbs. grated onion; $\frac{1}{4}$ tsp. oregano; $\frac{1}{4}$ tsp. basil; $\frac{1}{4}$ tsp. salt; dash of black pepper; 1 c. pot cheese; 1 tbs. grated Parmesan cheese.

Heat oven to 350° F. Cut tops off tomatoes; scoop out pulp; chop and reserve ½ cup firm pulp. Sprinkle inside of tomatoes with salt; invert for 20 minutes. Combine bread cubes, butter or margarine, onion, oregano, basil, ¼ teaspoon salt, and pepper. Add pot cheese and ½ cup tomato pulp; mix well. Spoon filling into tomatoes. Sprinkle Parmesan cheese on top. Bake in shallow pan with a small amount of water in pan 30 minutes. Makes 6 servings.

MOLDED SPINACH SALAD

1 pkg. (3 oz.) celery- or vegetable-flavored gelatin; 1 c. boiling water; ½ c. cold water; 2 tbs. cider vinegar; ½ c. mayonnaise or salad dressing; 4 tsp. grated onion; ½ tsp. salt; dash of pepper; 1 carton (8 oz.) cream-style cottage cheese; ½ c. chopped celery; 1 c. raw, chopped spinach.

Dissolve gelatin in boiling water. Add cold water, vinegar, mayonnaise or salad dressing, grated onion, salt, and pepper. Beat slightly to blend. Chill until mixture begins to jell. Fold in cottage cheese, celery, and spinach. Pour into 1-quart mold or six 5-ounce molds. Chill about 2 hours or until firm. Serve with salad greens. Makes 6 servings.

STUFFED HAM SLICES

 $\frac{1}{2}$ c. chopped onion; $\frac{1}{3}$ c. chopped green pepper; $\frac{1}{4}$ lb. chopped fresh mushrooms; 2 tbs. butter or margarine; $\frac{1}{2}$ c. cooked rice; 1 carton (8 oz.) small curd cream-style cottage cheese; dash of pepper; 2 large slices ham (center cut), 1-inch thick; $\frac{1}{4}$ c. apricot jam or apple jelly.

Heat oven to 325° F. Sauté onion, green pepper, and mushrooms in butter or margarine 5 minutes or until tender. Remove from heat. Combine sautéed vegetables, rice, cottage cheese, and pepper; mix well. Spread rice mixture on 1 slice of ham. Place second slice of ham on top of filling. Spread jam or jelly on top slice of ham. Bake 1 hour and 15 minutes or until ham is tender and lightly browned. Makes 6 servings.

NOODLES DANDY

1 clove of garlic, crushed; $\frac{1}{2}$ c. chopped onion; 2 tbs. butter or margarine; $\frac{1}{2}$ lb. (1 $\frac{3}{4}$ c.) cooked, cubed ham; 1 carton (8 oz.) large curd cottage cheese; 1 can (10 $\frac{1}{2}$ oz.) cream of mushroom soup; $\frac{1}{2}$ c. milk; $\frac{1}{2}$ lb. green noodles, cooked and drained; $\frac{1}{4}$ c. grated Parmesan cheese.

Heat oven to 350° F. Sauté garlic and onion in butter or margarine. Add ham; brown lightly. Add cottage cheese, mushroom soup, and milk; mix well. Combine ham mixture with noodles. Pour mixture into buttered 2-quart casserole. Sprinkle with Parmesan cheese. Bake 40 to 45 minutes or until lightly browned. Makes 6 servings. (continued)





american dairy association



AMERICAN HOME MAGAZINE



* * Try this * *
Ice Cream Social
Specialty

Marshmallow Crunch Fundae

Keep cool! Scoop Chocolate Ice Cream into dessert cups and pour on 1 cup prepared marshmallow topping into which you've blended 2½ teaspoons water and ½ teaspoon vanilla extract. Then dot your fundaes with colorful, crunchy Kellogg's Froot Flavored Loops.



Ice cream is colorful as a three-ring circus when you spangle it with Froot Loops. Kellogg's puts real orange, lemon, and cherry flavors into these crispy little cereal circles made from oats...

then sparkles each one with big crunchy crystals of sugar so they taste like fruit, and go "crunch" to boot! Sprinkle 'em on generously and turn an everyday dessert into a party.



ONION CHEESE CASSEROLE

1 c. soft bread crumbs; 1 tbs. melted butter or margarine; ½ lb. sausage meat; 3 tbs. flour; ¼ tsp. leaf thyme; ½ c. light cream; 1 carton (8 oz.) cream-style cottage cheese; 2 lbs. small white onions, cooked and drained.

Combine bread crumbs and butter or margarine in small bowl; set aside. Brown sausage in large skillet breaking meat up with fork as it cooks; add flour and thyme; mix well. Add cream gradually; simmer until thickened. Stir in cottage cheese and onions; heat until mixture simmers. Pour mixture into greased 1½-quart baking dish; sprinkle with buttered crumbs. Place under broiler 2 to 3 minutes or until crumbs are browned. Serve at once. Makes 6 servings.

GARDEN MEDLEY SALAD

 $\frac{1}{2}$ c. sliced radishes; $\frac{1}{2}$ c. thinly sliced green onions; $\frac{1}{2}$ c. diced celery; $\frac{1}{2}$ c. diced green pepper; 1 c. diced tomatoes; 1 carton (1 lb.) cream-style cottage cheese; $\frac{1}{2}$ tsp. dill weed or 1 tsp. fresh chopped dill; salad greens.

Combine radishes, green onions, celery, green pepper, and tomatoes in a large bowl; mix well. Stir in cottage cheese and dill. Chill at least 1 hour before serving. Serve on crisp salad greens. Makes 6 servings.

REFRIGERATOR STRAWBERRY CHEESECAKE

 $1\frac{1}{3}$ c. graham-cracker crumbs; $\frac{1}{4}$ c. sugar; $\frac{1}{4}$ c. soft butter or margarine; 2 c. crushed strawberries; $\frac{1}{2}$ c. sugar; 2 envelopes unflavored gelatin; 2 egg whites; $\frac{1}{4}$ c. sugar; 1 carton (1 lb.) cottage cheese; $\frac{1}{2}$ c. dairy sour cream; few drops red food coloring.

Heat oven to 375° F. Blend graham-cracker crumbs, 1/4 cup sugar, and butter or margarine. Press firmly on bottom and sides of 8-inch springform pan. Bake 8 minutes; remove from oven; cool. Mix strawberries and 1/2 cup sugar; let stand 15 minutes. Put through sieve or food mill to puree; put in top of double boiler. Sprinkle gelatin on puree; heat over simmering water until gelatin is dissolved; remove from heat; cool. Beat egg whites until foamy; gradually beat in 1/4 cup sugar; continue beating until stiff meringue forms. Fold cottage cheese, sour cream, and meringue into strawberry mixture. Fold in red food coloring to make a slightly deeper pink. Turn into prepared pan. Chill several hours or until firm. Release clip to open springform pan; lift ring straight up to remove. Makes 10 servings.

CHEESE BLINTZES

Blintzes: 3 eggs, beaten; 2 tbs. melted butter or margarine; $\frac{3}{4}$ tsp. salt; 2 tsp. sugar; $\frac{3}{4}$ c. sifted all-purpose flour; $\frac{1}{4}$ c. milk, at room temperature.

Beat eggs, butter or margarine, salt, sugar, flour, and milk until smooth. Cover bowl; let batter stand at room temperature 1 hour. Bake blintzes in 8-inch buttered skillet, using 3 tablespoons batter for each, tilting pan to make very thin blintzes. Lightly brown 1 side only of each

blintze. Stack baked blintzes between sheets of wax paper, browned side up. Makes 14 blintzes.

Filling: 2 cartons (1 lb. ea.) cream-style cottage cheese, drained; 2 egg yolks, beaten; ¼ c. sugar; ¼ tsp. salt; 2 tsp. grated lemon rind; butter or margarine.

Combine cottage cheese, egg yolks, sugar, salt, and lemon rind in bowl; mix thoroughly. Place a blintze, browned side up, on wax paper; put ½ cup cottage cheese mixture in center. Fold over from both sides, then from top and bottom to form a small envelope; seal edges with a little batter. Repeat until all blintzes and filling have been used. Brown blintzes on both sides in butter or margarine in skillet. Serve hot with sour cream and brown sugar, or sour cream and sliced strawberries, or sour cream and canned cherry pie filling, as desired. Makes 14 blintzes or 7 servings.

CHOCOLATE CHEESE PIE

1½ c. chocolate wafer crumbs; 3 tbs. soft butter or margarine; 2 envelopes unflavored gelatin; ¼ c. sugar; 2 egg yolks; 2½ c. milk; 1 pkg. (6 oz.) semi-sweet chocolate pieces; 1 carton (8 oz.) cottage cheese; ½ c. mint jelly; 2 egg whites; ¼ c. sugar.

Blend chocolate wafer crumbs and butter or margarine in bowl with fork until crumbly. Press firmly on bottom and sides of 9-inch pie pan with back of spoon; form a small rim. Bake at 375° F. for 8 minutes; cool. Combine gelatin and 1/4 cup sugar in top of a double boiler. Beat egg yolks and milk; add to gelatin mixture. Cook over hot water, stirring constantly, about 5 minutes or until gelatin is dissolved and mixture thickens slightly. Remove from heat; add chocolate pieces; stir until well blended. Cool. Chill until mixture thickens and mounds when spooned. Sieve cottage cheese into large bowl. Whip mint jelly with fork until foamy; beat into cottage cheese; beat in chocolate-gelatin mixture. Chill until thickened. Beat egg whites until foamy; beat in 1/4 cup sugar gradually; continue beating until meringue is stiff and glossy. Fold into cottage cheese-chocolate mixture. Pile gently into prepared pie shell. Chill. Makes 6 servings. THE END

SEND US YOUR RECIPES

Have an original recipe using cottage cheese? We'd like to try it in our Test Kitchens. The "blue ribbon" ones will appear in a future issue and we will pay \$10 for each one published. Follow the same style and abbreviations in writing your recipes as in those above. Send them to the Food Editor, Dept. T-A6, The American Home, 641 Lexington Avenue, New York, N.Y. 10022. They must be postmarked no later than August 31, 1965. All recipes become the property of The American Home and we reserve the right to edit those selected for publication.







* * Try this * *
Ice Cream Social
Specialty

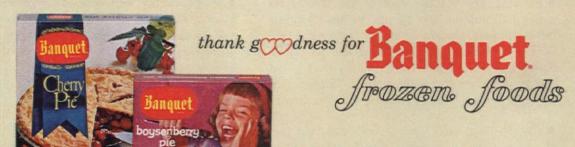
Cinnamon Apple Chalet

There's nothing more sociable than apple pie—unless it's warm Banquet Apple Pie, fresh from the oven, under cool, white clouds of Vanilla Ice Cream. Then add a sprinkling of cinnamon for just the right flavor accent.



Let your dairy make the ice cream. Let Banquet make the pie. Then you come along and create a confection that's near perfection! You're a lady of many modes...with all those plump, luscious Banquet pies (the kind that always take first prize)!

Your choice of apple, cherry, peach, blueberry, boysenberry, coconut custard, old-fashioned custard, pumpkin and mince!



Tips for the Summer Chef

(continued from page 61)

- Sautéed hamburgers will turn into company fare when you add a little sherry or sweet vermouth to the pan drippings to make a clear, superb, tasty sauce.
- Orange juice, cinnamon, and sherry are flavor allies. Blend them for a sauce to use with veal, pork, or chicken, or heat the mixture until the cinnamon dissolves, pour it over fruit, and chill until dessert time.
- Cottage-fried potatoes take on palatial airs. Sauté a handful of slivered almonds with the sliced onion and raw potato. Cover pan and cook over low heat so potatoes steam rather than "fry." Turn once or twice to keep them from sticking. Add a sprinkle of paprika and serve.
- Here's a low-calorie appetizer—refreshing too! Sprinkle cucumber cubes with salt and monosodium glutamate (you can buy it flavored now), brush with oil and vinegar dressing, and roll in chopped parsley. Serve on wooden picks.
- Do this to make the meat of frozen lobster tails easy to remove. Cut away the soft undershell; hold the tails under running, hot water, and gently pull the meat partially away from the hard shell. To prevent curling, put tails, flesh side down, on board and cut hard shell from top to bottom with a small, sharp knife.
- Add that soupçon of garlic to a salad any one of these ways:

Mash a clove of garlic in a salad bowl with the back of a wooden spoon. Discard the few shreds that are left.

Rub a cube of stale bread with a cut clove of garlic and add to your salad greens.

Chop garlic and put into a mortar. Sprinkle with salt and mash with a pestle. Add to the salad dressing.

Make your own garlic salt. Mix a mashed clove of garlic and as much salt as it will absorb. Keep it covered in the refrigerator.

- Sauté chops without added fat. Sprinkle salt over hot skillet and add the meat. Keep moving the meat around until some fat has been drawn out. Of course, if you have a Teflon skillet, sautéing without fat or salt is a cinch.
- For a spectacular dessert line a bowl with heavy aluminum foil and spoon in two or more flavors of softened ice cream. Swirl into a marbleized pattern. Be sure the bowl is filled to the top. Freeze firm, unmold, and peel off foil.
- Stewing beef is the answer for quick, inexpensive kabobs for family meals. Sprinkle cubes of meat, preferably chuck, with meat tenderizer and a favorite seasoning and let stand. Spear on skewers and cook quickly over a hot fire two to three inches from heat. The secret is to serve it rare—longer cooking will toughen it.
- Cut the tag end of a leftover roast into thin slivers and add to a salad. Roast beef in potato salad is superb he-man eating.

- For a delicious treat, try Mediterranean beans. Cook green beans in oil with chopped tomatoes, onion, garlic, and salt to taste—no water. Simmer until tender, cool to room temperature, and serve.
- A perfect sauce can be ruined by too much fat. Avoid it by setting the sauce in the freezer for 15 to 20 minutes. Just skim off the fat that has risen to the top and reheat the sauce.
- Let a roast "rest" 10 to 15 minutes after it comes from the oven and it will be easier to carve thin and even slices.
- Okra, fresh or frozen, takes on new glory when cooked in seasoned tomato juice with a little instant minced onion and some minced parsley. When okra is fork tender, remove the cover and reduce the sauce by quick boiling over high heat. Delicious with roast chicken or baked ham. (To reduce the sticky "slime" in okra, dry it in a 250° F. oven for one hour before cooking.)
- Cooked macaroni is a versatile summer supper standby. It's a casserole ready to pop into the oven when you add tomato sauce, chopped cooked meat or chicken, cooked vegetables, minced parsley, and cheese. Or it can become a hearty salad. Toss the cold, cooked macaroni with tuna, cooked seafood, or bits of chicken, green pepper, a bit of onion, and some mayonnaise or salad dressing.
- Do you know the delicate sweet fragrance cumin adds to sole, red snapper, or halibut? Mix it with crushed oregano, blend with melted butter or margarine, and brush over the fish.
- Cantaloupe float makes a light, refreshing meal-ender. Arrange cantaloupe and watermelon balls and a pint of blueberries in a glass bowl. Pour over a half cup orange juice, a half cup pineapple juice or white wine, and one cup ginger ale. Chill. Serve topped with scoops of lemon or lime sherbet.
- Quick tricks with salad dressing:

Add a pinch of curry powder to an oil and vinegar dressing.

Marinate salad vegetables in French- or Italianstyle dressing to which you've added a few slices of onion. Serve with the onion or not.

A dressing of a half cup salad oil, a quarter cup each orange juice and vinegar, salt, pepper, and onion slices makes a simple lettuce and tomato salad something special and extra.

- To bake fish easily, wrap it in aluminum foil with its seasonings, moistened with white wine or sherry. To brown it, open the foil during last 10 minutes and brush fish with melted butter.
- A wonderful marinade—low calorie too—is made with equal parts of soy sauce and sherry, salt, pepper, a bit of ginger, and a few shreds of oregano. Good with London broil, chicken, duck, or cubes of pork, veal, or ham.
- Serve a wine float for dessert. Fill a tall glass about one fourth full with sherry. Add a scoop of orange sherbet, pour in club soda, and stir briskly. Try one made with white wine, pineapple sherbet, and ginger ale. (continued)



american dairy association



AMERICAN HOME MAGAZINE

Pillsbury Brownies

* * Try this * *
Ice Cream Social
Specialty

Choco-Mint Mountain

What a tasty way to beat the heat! Serve moist, nutstudded Pillsbury Brownies with high, rounded scoops of Vanilla Ice Cream. Drizzle chocolate sauce around the ice cream "peak" and top with crushed peppermint stick candy. Finally someone has made a brownie mix with nuts

right in the box.

It seemed like a good idea. So we did it. We put more than ½ cup of chopped English walnuts in each family size box of our Nutty Brownies. So the next time you want to make brownies, remember, the only ones with nuts right in the box are made by Pillsbury.



Regular and family size

Finally someone has dreamed up a really new way to serve brownies.



Brownie Ice Cream Sandwiches

Prepare and bake Pillsbury Family Size Nutty Brownie Mix* as directed on package. Cool thoroughly. Cut into sixteen 2" x 3" bars. With a sharp knife, split each brownie in half to make two layers.

Cut 1 quart brick ice cream into 2" x 3" slices, each ½" thick. Place slices of ice cream between top and bottom layers of each brownie and freeze until ready to serve.

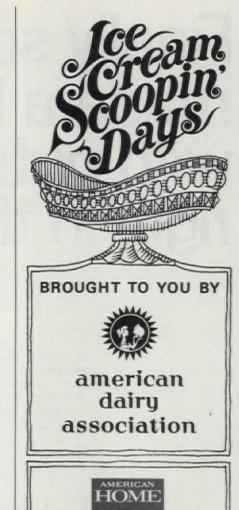
*Or use Pillsbury Regular Size Nutty Brownie Mix and 1 Pint Brick Ice Cream.



(continued)

- French potato salad is simple to make and so good. Toss sliced, cooked potatoes with olive oil and salt and pepper to taste. Sprinkte lightly with vinegar. Serve at room temperature, not chilled. For variation, add minced parsley or some capers.
- Fresh dill is an herb that freezes beautifully. Place a bunch in a plastic bag, fasten top, and drop in the freezer. Chop off what you need from the "weed" end, return the rest to the freezer.
- Fruit meringues are pretty and impressive desserts. Buy the shells or make them, fill with sugared berries or cut-up sugared fruits, and top with scoops of ice cream or sherbet.
- A trick with broiled filets: Halfway through the broiling, spoon over sour cream seasoned with a pinch of curry powder.
- Try ham kabobs for a change. Marinate cubes of cooked ham in a French or Italian dressing. Especially good with wedges of green pepper and pineapple chunks.
- A French knife chops vegetables and fresh herbs with the least effort. Put a small amount at a time on the cutting board, hold the knife handle in your right hand, with the fingers of the left hand hold the point of the knife down on the board. Use the point as a pivot and move blade up and down, back and forth.
- A carton of sour cream can be your best bet when you need a quick dip for an appetizer. To it add two teaspoons grated onion, two teaspoons lemon juice, and salt and pepper to taste. Serve it this way, or for variation add one of the following: a quarter cup crumbled blue cheese; one cup shredded sharp Cheddar cheese; a dash of cayenne pepper; a quarter cup drained chutney, chopped.
- Souffléed fish filets are superb and easy. The secret? It's the batter. Beat egg whites separately and combine with egg yolks thickened with flour (one tablespoon flour, a half teaspoon salt for each yolk). Dip filets in batter, fry in hot oil until golden and serve at once.
- Veal steaks and chops can be broiled if marinated ahead in garlic-flavored French dressing. Cook four or five inches from the heat, brushing with marinade occasionally.
- Cook frozen artichoke hearts in olive oil instead of water. For one package, use a quarter cup oil, a quarter teaspoon salt, and a clove of garlic; cover tightly and cook over low heat until tender. Discard the garlic and add a dash of vinegar. Good hot or cold!
- Is there anything more calamitous than sour cream curdling when added to a sauce? It's shock that causes it—the cold cream is broken up by the sudden contact with the hot sauce. Remove the dish from the heat before adding the cream, or stir a small amount of sauce into the cream, and blend this mixture back into the sauce, stirring constantly. Once the cream is incorporated, keep the heat so low the sauce doesn't even bubble. Or put the dish in a 275°-300° F. oven to hold it.

- Count on your blender for a quick dessert. Puree four large, peeled bananas; two table-spoons milk or light rum; and one tablespoon sugar in a blender. Fold puree into two cups whipped cream. Chill until serving time. Serve sprinkled with shredded coconut.
- For a flitting touch of garlic in sauce, use a chef's trick of sautéing a whole or slit clove of garlic in the fat or oil just until it is golden, then remove and discard it. For a slightly more pronounced flavor, crush the cooked garlic with herbs and return to the sauce with the liquid. Cooking it first takes away any bitterness, retains only the elusive fragrance of the garlic.
- Fruited milk shakes are a perfect mid-afternoon snack for children. To make one, put a quarter cup canned crushed pineapple or frozen raspberries with syrup or canned peaches with syrup in a blender. Whirl at low speed to puree the fruit, then add a cup of milk and a scoop of ice cream. Increase the speed and bring milk shake to a froth. Serve in a tall glass.
- It's easy to separate the leaves of a head of lettuce. Remove the core of the heart with a paring knife, then hold the lettuce under the tap and let cold water run into the opening.
- Children's party coming up? Serve ice cream clowns. Put a scoop of ice cream on a large sugar cooky, make faces with chocolate pieces, and top with an inverted ice cream cone.
- Cook onions in fat or oil over very low heat, so they simmer rather than sauté, until they are soft and golden yellow but not the least bit browned. The aroma as they cook is irresistible and the onions are more digestible.
- Know how to tell whether an egg is hardcooked when you take it from the water? Note how quickly the shell dries. The harder the egg inside the shell the quicker the water on the outside evaporates.
- Pretty up a cake with tinted coconut. Half fill a screw-top jar with coconut, add a few drops of diluted food coloring, cover jar and shake until coconut is evenly tinted.
- For an appetizer have spicy meatballs. Add a quarter teaspoon ground ginger to a pound of ground beef with the pepper and salt. Shape into bite-size meatballs, broil or sauté, and serve hot.
- Cupcakes for a picnic are easier to pack and less messy to eat if you split the cupcake and put the frosting between the two halves.
- To help a pastry shell keep its shape while baking, fit a piece of wax paper into the shell, fill with raw rice or dried beans. Bake 5 minutes until shell sets, remove rice or beans and paper, then finish baking.
- Spur-of-the-moment picnics are no problem if you keep sandwich buns or French bread in the freezer and relishes, bottled sauces, and "nibble" food on the pantry shelf. With just a stop for a quick pickup of cold cuts to complete the makings, you're ready to go. (continued)





* * Try this * *
Ice Cream Social
Specialty

Frosty Pepper

Take the sizzle out of summer with this sociable pepper-upper. Scoop your favorite ice cream into a tall glass and pour in sparkling Dr Pepper. Try different ice cream flavors—but always with distinctively different Dr Pepper.

HAVE a BALL

of ice cream or sherbet with Dr Pepper



Frosty PEPPER—always fun with vanilla, lime, strawberry or your choice!

Go ahead! Lose your head. Have a ball — of ice cream or sherbet with sparkling Dr Pepper or Diet Dr Pepper. Happy result: fun-filled, flavor-filled Frosty Pepper — with lift as lighthearted as laughter. Tradition has had vanilla ice cream hobnobbing with Dr Pepper and with good cause. But shatter tradition! Be inventive! Put in two flavors of ice cream or sherbet. Or mix 'n match em! Invent a color scheme — a taste dream. See how many ways Frosty Pepper can be so delicious. Have a ball!



Dr Pepper Company, Dallas, Texas 1965

(continued)

- When barbecued chicken appears to be burning before it is cooked, chances are the barbecue sauce is too thick. Thin it with chicken broth, tomato juice, or water to help reduce the burning and prevent undercooking of the chicken.
- Take a tip from a chef and sauté foods in equal parts of butter and olive oil. It imparts all the wonderful flavor of the butter to the food and eliminates the danger of having the butter burn.
- Prefer your tomatoes peeled? Hold the tomato over flame or heat for one minute, or put them in boiling water for one minute then plunge into cold water. The skin will slip off easily.
- Enjoy cantaloupe for breakfast or dessert, but dress it up with a pretty edge. Trace a zigzag line around the middle of the melon, then cut this way and that with a deep thrust of the knife.
- Hot days call for salad suppers. Try this: Toss three cups hot, cooked, diced potatoes and a quarter cup minced onion in a quarter cup garlic-flavored salad dressing (from a mix). Add one cup cooked green peas, one teaspoon capers, and a 7-ounce can of well-drained shrimp. Toss again. Serve garnished with green pepper rings and cherry tomatoes. Perfect after a swim.
- Having a crowd for Sunday breakfast? Cook the bacon in the oven. Separate the slices and put them on a rack in a shallow baking pan; bake 10 minutes at 400° F. No turning, no draining.
- Cut the time needed to bake potatoes by first boiling them in salted water for 10 minutes.
- If you're in the habit of grating bread for stuffing or crumbs, freeze it first. It's easier to grate.
- Sliced hard-cooked egg as a salad garnish is prettiest when the yolk is centered in the ring of white. It can be achieved if you stir the eggs constantly as they cook. Tedious but worth the time and effort.
- Ice cream in the freezer and a jar of marshmallow cream on hand add up to instant sundaes. Dip a spoon in hot water and let it stay a minute or two before dipping up the marshmallow cream. It will slip off the spoon in a wink.
- When you know a hungry horde of teen-agers will descend upon you, make a batch of franksin-a-blanket. Prepare packaged pie-crust mix, roll it out, cut it into squares, and wrap each frank. Bake them ahead and reheat them on the grill.
- Melon adds up to good eating whether served simply as an appetizer or elegantly as a party dessert. For an appetizer, cut melon in slices, remove the rind, and serve with wedges of lime. To make a special dessert, cut a cone-shaped plug from a honeydew, cantaloupe, or Persian melon. It should be large enough to allow you to insert a spoon to remove the seeds. Fill the melon with cut-up fresh fruits, pour in some kirsch or Cointreau, and replace the cut-out plug. Seal the cut with a little melted butter. Chill until serving time. Cut in wedges to serve.

- · A picnic or beach lunch isn't complete without hard-cooked eggs. For a change, peel the eggs while slightly warm and roll them in seasoned salt on a piece of wax paper. Cool them thoroughly and wrap in aluminum foil, wax paper, or plastic wrap or bags.
- A cold soup will refresh everyone on a sweltering day. For a particularly good one, try this Summer Garden Soup Salad. Combine the following in a large bowl: four ripe tomatoes, cut in chunks; a half cup thinly sliced cucumber; a half cup chopped green pepper; a half cup thinly sliced celery; a quarter cup minced onion; one and a half cups tomato juice; one can (10½ ounces) bouillon; two tablespoons pure vegetable oil; two tablespoons wine vinegar; one teaspoon salt; one eighth teaspoon each garlic salt, chili pepper, and black pepper; and a few sprigs of parsley. Cover and chill several hours, stirring once or twice. Serve in well-chilled bowls with a temon or lime wedge and a dollop of sour cream.
- For a cool, cool dessert, thaw two cans frozen pineapple chunks just until you can separate the contents. Put them in the blender with a quarter cup green crème de menthe and blend until frothy and light. Turn into a pan or ice cube tray and freeze until just mushy. Spoon into sherbet glasses and serve with plain wafers.
- Keep cut bananas and avocados from turning dark by brushing or sprinkling the surfaces with orange, lemon, or pineapple juice.
- Fluted cucumber slices are an easy way to dress up a salad. Pare them or not as you wish, then pull a fork firmly down the length of the cucumber. Repeat all the way around. Cut in crosswise slices.
- Cranberries aren't just for holidays. Here's a sauce that you can take to the backyard to go with the grilled hamburgers and frankfurters. Beat a one-pound can of jellied cranberry sauce until smooth. Stir in a quarter cup bottled thick meat sauce, one tablespoon pure vegetable oil, one tablespoon brown sugar, one tablespoon mustard, and two to three tablespoons chopped onion.
- A leftover egg white? Turn it into a topping for desserts. Peel and slice a ripe banana into a bowl. Add one egg white, a dash of salt, a third cup sugar, and a half teaspoon vanilla. Beat until smooth, fluffy, and light. Chill, if desired.
- Summer's fruits combine to make delectable salads. Serve them with this dressing. Beat a half cup light corn syrup and a half cup pure vegetable oil with rotary beater. Beat in two thirds cup lemon juice, a half teaspoon salt, a quarter teaspoon pepper, and a quarter teaspoon celery seed. Chill.
- · Like hot fudge sundaes? Then here's an easyto-make sauce. Combine two thirds cup (half a can) sweetened condensed milk, a half cup water, a quarter cup sugar, and a pinch of salt in the top of a double boiler. Add one and a half squares unsweetened chocolate. Cook over rapidly boiling water, stirring often, about 25 minutes, or until thick and smooth. Spoon hot over your favorite flavor of ice cream. Extra good when topped with pecans.





american dairy association



AMERICAN HOME MAGAZINE



* * Try this * * Ice Cream Social Specialty

Snow

It's cool and fresh as a Scandinavian summer. Top mouth-watering slices of Sara Lee Cherry Danish with snowy, white caps of Vanilla Ice Cream. The result is a cooling treat with an irresistible blend of flavors.





Top a completely baked Sara Lee Cake, Brownie, or Danish with ice cream, and you've put together about the best dessert a family could ask for. They might be asking tonight. So better stop by your grocer's freezer and pick up the makings for Sara Lee a la mode. Heavenly!









Dip out Dutch Chocolate Ice Cream. Fill to the brim with Dutch Chocolate Drink. Pop in a pair of straws. And enjoy. Borden's has a way with





the dark, rich goodness of Dutch chocolate that makes it doubly delicious. Especially when two Dutch treats get together. But why not. Borden's just has to be good.

AMERICAN HOME RECIPES Chicken

(continued from page 63)

BATTER FRIED CHICKEN

. HERB BAKED CHICKEN

1 broiler-fryer (21/2-3 lbs.) 1 tsp. garlic salt
1 tsp. rosemary, crushed
1/2 c. butter or margarine, melted
1/2 white wine

1 tsp. rosemary, crushed 1/2 tsp. sweet basil, crushed 1/2 tsp. salt 1/4 tsp. white pepper

Heat oven to 400° F. Wash and dry chicken. Sprinkle neck and body cavities with garlic salt and 1 teaspoon rosemary, crushed for full flavor. Combine butter or margarine, wine, 1 teaspoon rosemary, basil, salt, and pepper. Truss chicken; place in roasting pan. Brush with butter-wine sauce. Bake 1½ to 2 hours or until tender. Brush with sauce several times during baking for a moist flavorful chicken. When tender, remove from baking pan; remove trussing. Carve chicken or cut into serving pieces with knife and poultry shears. with knife and poultry shears.

Makes 4 to 6 servings

TESTED IN THE AMERICAN HOME KITCHENS

COUNTRY CAPTAIN

2 broiler-fryers (11/2 lbs. ea.), cut up

2 tsp. salt 2 tbs. flour

4 tbs. pure vegetable oil 1½ c. chopped onion

clove of garlic, peeled and finely chopped

1 large green pepper, chopped

1 tbs. curry powder 1 ths. flour 1 tsp. salt

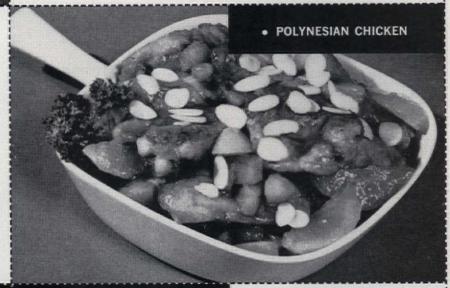
1/4 tsp. pepper 1 can (1 lb. 12 oz.) tomatoes

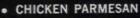
1/2 c. raisins

Wash and dry chicken. Spread out on paper towels. Sprinkle with 2 teaspoons salt, then with 2 tablespoons flour. Heat oil in skillet. Add chicken; cook until golden on both sides. Remove from skillet; keep warm. Add onion, garlic, and green pepper to oil remaining in skillet; cook until soft. Stir in curry powder, 1 tablespoon flour, 1 teaspoon salt, and pepper. Add tomatoes and raisins; simmer mixture until thickened and bubbly. Return chicken to skillet; cover. Cook gently 25 minutes or until chicken is tender. Stir occasionally to prevent sticking. Serve with hot cooked rice.

Makes 6 servings

TESTED IN THE AMERICAN HOME KITCHENS







OVEN BARBECUED CHICKEN

1 tbs. pure vegetable oil 2 tbs. instant minced onion 1 c. water 1/2 c. catsup 2 tbs. brown sugar 1/4 tsp. hot-pepper sauce

1 tsp. Worcestershire sauce 1/4 tsp. garlic salt 1 tsp. grated lemon rind 2 tbs. lemon juice 2 broiler-fryers (11/2-2 lbs. ea.), quartered

Heat oven to 425° F. Brush baking pan with oil. Combine onion, water, catsup, brown sugar, pepper sauce, Worcestershire, garlic salt, lemon rind and juice in saucepan; simmer 5 minutes. Wash and dry chicken. Brush chicken pieces on both sides with sauce; arrange in baking pan skin side down. Bake 20 minutes; reduce heat to 375° F. Turn chicken; brush with remaining sauce; bake 20 minutes longer or until tender.

Makes 6 to 8 servings

TESTED IN THE AMERICAN HOME KITCHENS

CHICKEN WITH RED WINE (Coq au Vin)

1/4 lb. bacon, diced 1 c. chopped onion 1/4 lb. mushrooms, sliced 2 broiler-fryers (11/2-2 lbs. ea.), cut up 3 tbs. butter or margarine 1 bay leaf 1/2 tsp. tarragon

4 peppercorns Few sprigs parsley 1 tsp. salt 2 c. dry red wine 1 tbs. flour tbs. butter or margarine 2 tbs. chopped parsley

Cook bacon in skillet until brown and crispy; remove and reserve bacon. In hot bacon fat, cook onion and mushrooms until soft; remove and reserve. Wash and dry chicken. Add 3 tablespoons butter or margarine to any remaining bacon fat in skillet; add chicken; brown. Return bacon, onions, and mushrooms to skillet. Tie bay leaf, and mushrooms to skillet. and chicken, brown. Return bacon, onlines, and mustinoins to skillet. Buy loth tarragon, peppercorns, and parsley in small piece of clean cloth (a bouquet garni); add to skillet. Add salt to wine; pour over chicken in skillet. Simmer, covered, 25 minutes or until chicken is tender. Remove bouquet garni. Blend flour and 1 tablespoon butter or margarine together; add to hot liquid bit by bit, until sauce is bubbly and thickened as you like. Sprinkle with parsley.

Makes 6 servings

TESTED IN THE AMERICAN HOME KITCHENS



(continued from page 79)



. BATTER FRIED CHICKEN

2 broiler-fryers (11/2 lbs. ea.), cut up 1 c. sifted all-purpose flour 2 tsp. salt 1 tsp. sugar 1/4 tsp. pepper

½ tsp. paprika 1 egg, slightly beaten 1 c. milk 1/4 c. pure vegetable oil

Wash and dry chicken. Combine flour, salt, sugar, pepper, and paprika in mixing bowl. Stir egg into milk; blend into dry ingredients. Heat oil in skillet. Dip chicken in batter; drain off excess. Brown chicken in hot oil in skillet. You may have to cook chicken in 2 batches or use 2 skillets. Turn chicken over to brown both sides. When all chicken is browned, lower heat; cover; cook gently 25 minutes or until chicken is tender.

Makes 6 to 8 servings

TESTED IN THE AMERICAN HOME KITCHENS

· COUNTRY CAPTAIN

POLYNESIAN CHICKEN

1 broiler-fryer (2-21/2 lbs.) cut up 1/4 c. soy sauce 3 tbs. pure vegetable oil 1 tsp. ginger
½ tsp. onion salt 1/4 tsp. pepper 2 tbs. instant minced onion 1/2 c. flour

3 tbs. pure vegetable oil 1 c. pineapple tidbits with juice (8¾ oz. can) ½ c. orange juice 2 tsp. cornstarch 4 c. water ½ c. orange sections ¼ c. toasted slivered almonds

Wash and dry chicken; arrange in single layer in shallow pan. Combine soy sauce, 3 tablespoons oil, ginger, onion salt, pepper, and onion; pour over chicken. Let stand 1 hour, turning once. Drain chicken; save liquid. Shake chicken with flour in paper bag until well coated. Heat 3 tablespoons oil in skillet; add chicken; brown on all sides. Chicken will be quite dark. Drain pineapple; add juice to reserved soy mixture; add orange juice. Pour over chicken in skillet; lower heat; cover; simmer 30 minutes or until chicken is tender. Remove chicken while making sauce. Combine cornstarch and water; stir into liquid in skillet. Heat until thickened and bubbly. Add orange sections, pineapple tidbits, and chicken; heat until piping hot. Sprinkle with almonds.

Makes 4 to 6 servings

TESTED IN THE AMERICAN HOME KITCHENS



CHICKEN PARMESAN

1 broiler-fryer (21/2-3 lbs.), cut up 1/4 c. butter or margarine 1 tbs. flour 1/2 c. dry sherry 1/8 tsp. pepper

1 c. heavy cream 1 tsp. grated lemon rind 1 tbs. lemon juice

6 tbs. grated Parmesan cheese 1 tbs. butter or margarine

Wash and dry chicken. Heat 1/4 cup butter or margarine in skillet; brown chicken well. Cover skillet; lower heat. Cook chicken about 30 minutes or until tender; remove from pan. Blend flour into fat remaining in skillet. Stir in sherry, salt, pepper, and heavy cream. Return chicken to skillet; cook gently 10 minutes. Stir in lemon rind and juice. Arrange chicken in shallow scrving dish; pour sauce over. Sprinkle with Parmesan cheese; dot with 1 tablespoon butter or margarine. Brown under broiler.

Makes 4 to 6 servings

TESTED IN THE AMERICAN HOME KITCHENS

. CHICKEN, HUNTER'S STYLE (Chicken Cacciatore)

2 broiler-fryers (11/2-2 lbs. ea.), cut up 3 c. flour 1 tbs. paprika 6 tbs. olive oil 1 c. diced, sweet red or green peppers 1 c. sliced green onions 1/4 tsp. garlic powder

1 tbs. parsley flakes 1 bay leaf 1 can Italian plum tomatoes (2 lbs. 3 oz.) 1 can (8 oz.) tomato sauce 1/2 c. dry red wine 11/2 tsp. salt 1/4 tsp. seasoned pepper

Wash and dry chicken; shake in paper bag with flour and paprika until well coated. Heat oil in large skillet or Dutch oven; brown chicken, a few pieces at a time. Remove Heat oil in large skillet or Dutch oven; brown chicken, a few pieces at a time. Remove chicken; keep warm. Cook red or green peppers and onions in remaining oil until soft but not brown. Discard any remaining oil. Combine chicken, red or green peppers, onions, garlic powder, oregano, parsley flakes, bay leaf, tomatoes, tomato sauce, wine, salt, and pepper in skillet. Simmer, covered, 35 minutes or until chicken is tender. Remove bay leaf. If thicker sauce is desired, blend small amount of flour to a paste with water; stir into sauce and cook until of desired consistency.

Makes 6 servings

TESTED IN THE AMERICAN HOME KITCHENS



Del Monte Green Beans are great in this new appetizer, or any dish. Garden flavor. No strings. All cooked tender-crisp. That's value for you. Do it with Del Monte and you do your very best.





Ask any hamburger about Philco Instant Cold.

You'll learn that Instant Cold is the most important difference in refrigerators today.

Philco Instant Cold keeps food fresh longer. Chills faster. Gives more cold in less running time. Shrugs off kitchen heat, no matter how often you open the door.

Most refrigerators just don't have the reserve power to keep proper food-preservation temperatures when the traffic gets heavy. That's why Philco developed Instant Cold.

In documented tests where refrigerator doors were opened up to 72 times a day, Philco Refrigerators with Instant Cold maintained uniform food-protecting temperatures far better than six other leading makes. And they chilled foods faster than any other brand tested!

NO FROST, TOO. Of course there's no defrosting ever in this new Philco — No Frost in the refrigerator section and No Frost in the freezer. Your choice of colors at no extra cost. And the Model 17RM58 shown gives you a giant 16.3 cubic feet of space in just 30 inches of cabinet width!

NEW POWER SAVER. Saves electricity the others waste. Just push a button for peak performance with far greater economy. You save as much as \$15.76 a year* in electric bills. It's a Philco exclusive!

Isn't this everything you could want in a new refrigerator? Of course it is. Ask any hamburger. Better yet, ask your Philco dealer.

*Based on locale and national average electric rates
For the name of your nearest Philco dealer, call
Western Union by number and ask for Operator 25.

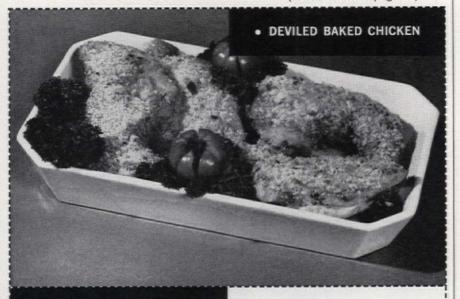


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RADIO - HOME LAUNDRY - RANGES
REFRIGERATORS - AIR CONDITIONERS
FAMOUS FOR QUALITY THE WORLD OVER®



AMERICAN HOME RECIPES Chicken

(continued from page 80)



CHICKEN GRANADA

 $\frac{1}{2}$ c. sliced sweet Spanish onion 3 tbs. olive or pure vegetable oil 1 broiler-fryer (2-2 $\frac{1}{2}$ lbs.), cut up $\frac{1}{2}$ c. flour

½ c. chicken broth ½ c. dry sherry 1/2 c. diced pimiento 1/2 c. sliced ripe olives 1 tbs. grated orange rind 1/2 tsp. salt Dash of cayenne pepper

Cook onion until soft in 1 tablespoon hot oil in large skillet; remove and reserve onion. Wash and dry chicken; shake in paper bag with flour until well coated. Add remaining 2 tablespoons oil to skillet; brown chicken on all sides. Add reserved onion, broth, sherry, pimiento, olives, orange rind, salt, and pepper; cover. Simmer gently over low heat about 25 minutes or until chicken is tender. If sauce is not thick enough, blend 2 teaspoons flour with ¼ cup water; stir into liquid; cook until thickened and bubbly. Garnish with oranges and serve with saffron rice, if desired.

Makes 4 servings

TESTED IN THE AMERICAN HOME KITCHENS



- RUASTING
- BROILING

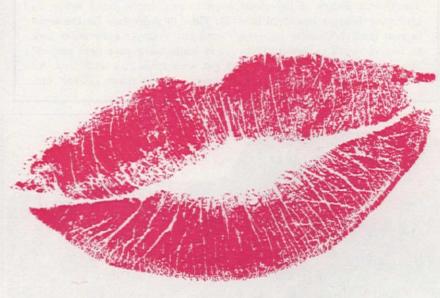
ROASTING

- Check timetable below, or directions on wrapper, and compute the roasting time needed for the ready-to-cook weight of your chicken. Plan for chicken to be done 20 to 30 minutes before serving time. This gives time to make gravy and remove any skewers or trussing cords. And this "rest" makes the bird easier to carve.
 Rinse chicken in cold water, drain, and pat dry. Rub cavity lightly with salt and pepper.
- Rinse chicken in cold water, drain, and pat dry. Rub cavity lightly with salt and pepper.
 Chicken may be roasted stuffed or unstuffed. When stuffing, spoon favorite stuffing lightly into cavities just before roasting, not ahead of time.
- Truss chicken with clean white cord. Or, pull neck skin to back and fasten with skewers; bring wing tips onto back to shape wings akimbo; tie legs to tail or push under band of chirality to the state of the s
- of skin if there is one. Brush skin with soft butter or margarine or with oil.

 Place bird, breast side up, on rack if desired, or in a shallow open roasting pan. Do not cover or add water. Brush chicken occasionally with pan drippings during roasting.

APPROXIMATE TIMETABLE FOR ROASTING BROILER-FRYERS

Ready-to-Cook Weight	Oven temperature	Unstuffed	Stuffed
11/2 to 2 lbs.	400° F.	3/4 to 1 hr.	1 to 11/4 hrs.
2 to 21/2 lbs.	375° to 400° F.	1 to 11/2 hrs.	1½ to 1¾ hrs.
21/2 to 3 lbs.	375° to 400° F.	1½ to 2 hrs.	2 to 21/4 hrs.
3 to 4 lbs.	375° to 400° F.	2 to 21/2 hrs.	21/2 to 3 hrs.



Yes, even lipstick spots

At last! A dishwasher detergent that really does both!
(1) cleans difficult food stains (2) ends water spots

You need a dishwasher detergent that does more than stop water spots. Now it's here!

No matter what the stain—dried-in grease, sticky chocolate, gooey syrup, filmed-in milk, stubborn tea stains, dried-up egg—even lipstick spots—now you can have glasses, silver, dishes, pots that are cleaner, brighter than any other dishwasher detergent can make them—and without water spotting.

Electrasol's even-flow formula *cleans without clinging*. This is due to an extraordinary wetting agent that makes water "wetter" so it cleans even the most difficult stains—then rolls right off your dishes. Will not spot, film or streak...no matter how hard the water...no matter what make your dishwasher. No wonder Electrasol is recommended by every leading dishwasher manufacturer.

ELECTRASOL for dishwashers

By the world's largest maker of dishwasher detergents



Try new giant size Electrasol for greater convenience!

COMING IN SEPTEMBER

It's time to buckle down to fall and winter living. Planning to remodel? You'll find dozens of ingenious ways to gain more living space, to give your home a beautiful face-lift. Time to redecorate for the teens in your family? Coming up—the rooms the younger generation love to live in, work in, entertain in . . . Is landscaping your next project? See the wonderful effects you can get with trees . . . lawn tips. All this and the most luscious fruit pies ever . . . great roasts . . . etc., etc.



NEW WAY TO SERVE CHICKEN

You make the stuffing with Kellogg's new Croutettes . . . bake to a turn in Reynolds Wrap . . . and garnish with hot Cling Peaches

7 cups (7-oz. pkg.) Kellogg's Croutettes Herb Seasoned Stuffing Croutons ½ cup butter or margarine, melted 1½ cups hot water or stock*

3 2-21/2 pound broiler-fryer

3 2-2½ pound broiler-fryer chickens
Heavy Duty Reynolds Wrap
½ cup butter or margarine, melted
1 teaspoon salt
½ teaspoon paprika
¼ teaspoon pepper
1 can (1 lb. 13 oz.) California Cling
Peach Halves, drained

Pour Croutettes into mixing bowl. Lightly mix in butter. While tossing gently, add water.*

2. Wash, drain and dry chickens thoroughly. Stuff chickens and truss in usual manner. Lay chicken breast up in middle of pan lined with large piece of Reynolds Wrap.

3. Combine butter, salt, paprika and pepper; brush over chickens.

© 1965 by Kellogg Company

Place additional piece of Reynolds Wrap over 3 birds and crimp with edges of the foil that lines the pan to make a tight seal.

4. Roast in hot oven (450°F.) about 1 hour. Open Reynolds Wrap and flatten lower piece in pan. Place Cling Peach halves, cut side up, on foil around chickens; baste chickens and peaches with drippings. Roast about 15 minutes longer, or until meat on thickest portion of drumstick is soft when pinched between thumb and forefinger, and chickens are browned. Garnish carved portions with peach halves as served tions with peach halves as served.

Yield: 6 to 8 servings *More or less liquid may be used, de-pending on prefer-ence for a fluffy or more moist stuffing.



Reynolds Wrap

AMERICAN HOME RECIPES Chicken

(continued from page 83)

DEVILED BAKED CHICKEN

1 broiler-fryer (2-21/2 lbs.), quartered ½ c. butter or margarine, melted 1/4 c. prepared mustard 1 tsp. tarragon, crushed

1/2 tsp. onion salt 1 tbs. parsley flakes 2 c. fresh bread crumbs

Heat oven to 400° F. Wash and dry chicken. Combine butter or margarine, mustard, tarragon, onion salt, and parsley flakes. Dip each chicken piece into sauce; then roll pieces in bread crumbs until well coated. Place chicken in buttered, shallow baking dish. Drizzle each piece with remaining sauce. Bake 50 minutes or until chicken is

Makes 4 servings

TESTED IN THE AMERICAN HOME KITCHENS



SOUTHERN FRIED CHICKEN

1 broiler-fryer (11/2-2 lbs.), cut up ½ c. flour 1 tsp. salt 1/8 tsp. cinnamon 1/4 tsp. pepper 1 tsp. paprika

1/4 c. butter or margarine 2 tbs. flour 1 c. chicken broth 1 c. light cream 1/2 tsp. salt

Wash chicken; do not dry. Mix $\frac{1}{2}$ cup flour, 1 teaspoon salt, cinnamon, pepper, and paprika together. Dip moist chicken in flour mixture to form a thick coating. Heat butter or margarine in skillet; add chicken. Brown well on all sides, turning often. It will take about 30 minutes over medium heat for crisp, well-cooked chicken. When chicken is tender, remove from heat; keep warm. For **cream gravy:** Stir 2 tablespoons flour into pan drippings; add broth, cream, and ½ teaspoon salt. Cook, stirring constantly, until gravy bubbles and is thickened. Serve with chicken.

Makes 4 servings

TESTED IN THE AMERICAN HOME KITCHENS

- ROASTING BROILING
- About 20 minutes before bird is supposed to be done, start to test for doneness.
 Grasp end of drumstick. If it moves up and down easily chicken is done. If fleshy part of drumstick is soft when pressed between paper-towel protected fingers, chicken is done. Remove skewers or trussing cords. Place bird on heated platter.

BROILING

- · Preheat broiler 10 minutes or as manufacturer directs. Remove rack and line broiler pan with foil to make cleaning easy. Arrange chicken pieces, skin side down, in single layer in pan.
- Brush chicken with melted butter or margarine. Sprinkle with salt and pepper, and
- if you wish, with paprika or an herb of your choice.

 Place pan in broiler so surface of chicken is 7 to 9 inches from heat or regulate heat so chicken cocks slowly. Surface should just begin to brown after 15 minutes of cooking. Broil slowly 25 to 30 minutes.
- Turn chicken skin side up. Brush with melted butter or margarine. Broil about 20 minutes, brushing occasionally with fat or pan drippings until chicken is fork tender, brown, and crisp. Total cocking time should be from 45 to 50 minutes.

 Test for deneness: Drumstick and wing joints should twist easily out of joints, and thickest part of chicken should yield easily to pressure of fork.

FUN AND GAMES IN YOUR OWN BACKYARD

Of course it's possible now to exercise by lying in bed, making faces. But even isometrics are more enjoyable outdoors, and any active family will find a lot of added fun this year with the new games and gadgets.

Size of your yard no longer matters. With a patio the width and length of a polo field, it's true that more people may take part. But a front or back lawn, or even a driveway or carport, can become an archery range and batter's box—if you don't have nervous neighbors.

Indoor/outdoor games come first. They are the compact kind you could have practiced in a game room during the winter. Today's low-impact balls to bat, to throw, to hit with a golf club, or slug with a paddle or fist, are being softened and housebroken. The Wiffle Ball Company of Shelton, Connecticut, for instance, supplies sport and game stores with baseballs, basketballs, and golf balls of perforated plastic that can be bounced around a sturdy family room, but are even better for belting around out back. With these short-range safety missiles, a line drive into left, or a sand wedge shot that hooks, isn't

out pieces of Heavy Duty Reynolds Wrap about 4" x 8". Cover foil with thin layer of meat. Sprinkle with shredded Cheddar. Add pimiento slices. • Now fold over, foil and all, leaving edges open. Grill 3 to 5 minutes per side over very hot fire. (P.S. Hoot up your hootenanny with other fillings: sliced cheese, onion,

green pepper.)

likely to break windows next door or a windshield at home. Yet each allows a healthy swing, and will show the direction a real ball would have gone. A Wiffle Ball-O-Matic pedal will flip the ball up to batting height for knocking out flies.

Regent Sports, New York City, has wrapped golf balls with Velcro—that fuzzy fabric that sticks like a burr. Packed with a Velcro target green and five balls in a \$10-kit called Magic Golfer, the game can be used to practice chip shots, or scored by the numbers on the three-foot-square backstop. Each ball sticks on the target right where it's been hit. Another Regent variation provides Velcro baseballs and a batter's box target for would-be pitchers.

Six sports—basketball, volleyball, badminton, paddle tennis, hurdle and high jumping, and tetherball—can be played between two or around one of the adjustable 10-foot steel poles from Jayfro Athletic Supplies in New London, Connecticut. The standards have heavy bases, no need to drive them into the ground. Jayfro is also introducing several new designs in backstops so that real golf balls, base-

balls, or hockey pucks can be batted around in home practice.

Another target game, this for youngsters, puts a catcher's mitt on the front of a three-foot inflated punching toy. (A pocket behind the mitt holds the balls that hit the target.) One of a line of stand-up plastic balloon figures called Roly Polys by Hampshire Manufacturing Corporation of Nashua, New Hampshire, this latest model is named Smilin' Sam the Catcher, and should help develop young pitching eyes.

Some games combine nicely. Quoits and horseshoes, badminton and volleyball, are now packaged in sets by General Sportcraft. They also add deck tennis and a kind of jai alai to combination kits providing four or five assorted backyard games, enough to keep a neighborhood of visitors busy choosing sides. And even polo hasn't been forgotten, though the horses have been. It's now a running game; the mallets are flexible cane with soft rubber heads to hit a rubber ball; the scoring is the same.

The small set can start out camping without leaving home. Playhouses, command posts, and log cabins of plastic sheeting, approximately five by five feet with headroom for a three-footer, come in brightly colored vinyl from Hampshire. A smaller model uses a bridge table as a frame for tiny tykes getting away from it all.

For the physical culture families that get their fun from exercise, a number of improvements are also available. For a flight through the air with the greatest of ease (and some help from an assistant on the end of a long rope-and-pulley hoist), the Pond twisting and tumbling belt by American Athletic Equipment in Jefferson, Iowa, allows a gymnast to practice acrobatics in midair-Peter Pan style. American Athletic also makes juniorsize gym equipment. J. Roberts, Pro Barbell, and Battle Creek Health Equipment all turn out conventional exercise and physical fitness gear. J. Roberts, in their Kingston, Pennsylvania plant are producing a compact gadget called the Multi-Lift that adjusts to simulate a weight of 25 to 600 pounds for muscular types who prefer planned exercise to cutting grass.

Battle Creek has a machine, the Trimcycle, that is claimed to replace bicycles, horses, rowing, and swimming as far as a workout is concerned. And you can move it around into that spot of sun if a terrace or deck is doing duty as a playground.

Finally, for the outdoor types who get enough exercise indoors around the house or at work, there are magnetic playing cards that a breeze won't blow off a table in the shade, glass holders to keep drinks from spilling on the grass, and this year's Scrabble letters that fit firmly into square holes on the playing board.

With old or new games or players, there seem to be activities for everyone out back.

THE END





New Bathroom Vanitory cares as much about beauty as you do!

And vanitories surfaced with FORMICA® laminated plastic are beautifully easy to care for, too. What better way to put luxurious convenience at your service in your bath or dressing room?

The Regency, above, is but one of many intriguing vanitory designs . . . available today at prices you can afford. See them at your dealer's.



Here they are—the first in a series of recipes sent in by our readers using the magic ingredient of our well-known "Take A" food articles. This month it's "Take a Package of Soup Mix" and we proudly present seven delectable dishes that call for one of the new dehydrated soups that suddenly every good cook can't do without. We confess our taste panel had a hard time checking all entries to decide on those deserving top honors. Our special thanks to all who took time to write and we're sorry we haven't room to squeeze in all ideas. See page 64 for this month's "Take A" featuring a Carton of Cottage Cheese. And keep sending your ideas in!

1/4 c. chopped onion 1 clove of garlic, finely chopped 3 tbs. pure vegetable oil 1/4 tsp. ground cumin ½ tsp. salt

2 c. chopped cooked beef or leftover roast meat

½ an 8 oz. can tomato sauce

1 envelope or can dehydrated vegetable soup mix 2 c. water 12 packaged or canned corn tortillas Pure vegetable oil Chopped fresh tomato

Shredded lettuce

Bottled hot sauce

Sauté onion and garlic in 3 tablespoons oil in skillet 3 minutes; add cumin and salt; blend well. Add meat, stirring constantly. Add tomato sauce, vegetable soup mix, and water. Cook slowly 30 minutes or until all liquid is absorbed. Fry tortillas, one by one, in 11/2-inch hot oil in a second skillet a few seconds on each side. Place 2 or 3 teaspoons meat mixture on each tortilla; roll up. Pile on platter. Garnish with chopped tomato and shredded lettuce. Serve with bottled hot sauce as a side dish. Makes 12. Mrs. David C. Lopez, San Antonio, Texas

TASTE-TESTED

HAMBURGER KELLY

1 envelope or can dehydrated onion soup mix 1 c. boiling water 2 lbs. ground beef ½ c. fine bread crumbs 1 tsp. grated lemon rind

2 tsp. lemon juice 2 tsp. ground sage 1 tsp. ground ginger

Dash of fresh ground pepper 6 tbs. butter or margarine

Dissolve soup in boiling water. Combine beef, bread crumbs, lemon rind and juice, and seasonings. Add soup mixture; mix thoroughly until liquid is absorbed. Let stand at least 15 minutes. Shape into patties. Cook rapidly, about 6 minutes, in butter or margarine in skillet. Makes 6 servings. Annamae Kelly, Royal Oak, Michigan

ONION BATTER BREAD

1½ c. warm water (105°-115° F.) 1 pkg. active dry yeast or

1 cake compressed yeast 2 tbs. soft shortening

2 tsp. salt

2 tbs. sugar

3 c. sifted all-purpose flour 1 envelope or can dehydrated

onion soup mix

Measure water into large bowl. Sprinkle or crumble in yeast; stir to dissolve. Add shortening, salt, sugar, and 11/2 cups flour. Beat 2 minutes at medium speed on mixer or 300 strokes by hand. Scrape bowl often. Add 1½ cups flour and soup mix. Blend with spoon until smooth. Cover; let rise in warm place, free from draft, 30 minutes or until doubled. Stir down. Beat about 25 strokes. Spread evenly in greased 9x5x3-inch pan. Batter will be sticky. Cover. Let rise about 40 minutes or until dough is about 1 inch from top of pan. Bake at 375° F. 45 to 50 minutes. Remove from pan to wire rack. Brush top with butter or margarine.

Hazel B. Calvin, Fontana, California

SIIRPRISE!

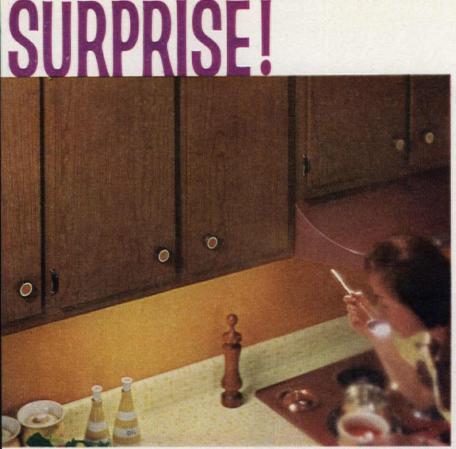


New kind of furniture resists Indian attack!

"Boys will be boys" . . . or Indians, astronauts or combat lieutenants. That's why their bedroom furniture should be surfaced with gaily practical FORMICA® laminated plastic. Better stores everywhere sell a variety of furniture featuring

FORMICA® laminates . . . as carefree as the one-of-a-kind pieces from our World's Fair House. Surprise your boys by holding a pow-wow with your local dealer today.





Patterns above are Harvest Cherry, 535, on the cabinets and Yellow Mayfi

ew kind of kitchen cabinet needs less care than a scullery spoon!

ecognize it? It looks like—even feels like—fine hand-rubbed erry. But it's really FORMICA® laminated plastic in new uede" finish.

ow it's Cinderella time for FORMICA® products in dozens new, more sophisticated ways. Walls, furniture, vanitories nd kitchen cabinets are but a few. And the beauty is built ght in. Don't polish or pamper . . . just enjoy it!





CHICKEN NOTHING BUT DELICIOUS

tbs. butter or margarine lb. ground beef envelope or can dehydrated onion soup mix slices bread, cubed

6 whole broiler-fryer breasts 1 envelope dehydrated cream of mushroom soup mix 3 c. milk

Melt butter or margarine in skillet. Add beef and onion soup mix; rown slightly. Stir in bread cubes. Split each breast for easier serving. ut the two halves back together with one sixth of beef mixture between nem. Close edges with wooden picks. Lace closed with clean cord, if ecessary. Place in baking pan. Heat oven to 350° F. Heat mushroom oup mix and milk to simmering; pour over chicken; bake 1 hour, basting ften. Remove picks and cord. Serve a half breast with stuffing to each erson. Makes 12 servings. Mrs. F. M. Sperato, Baltimore, Maryland

PORK MANDARIN

envelope dehydrated chicken with rice soup ½ c. boiling water 1/2 lbs. boneless pork, cut in 1-in. cubes

tbs. pure vegetable oil can (11 oz.) mandarin oranges c. corn syrup

2 tbs. vinegar 11/2 tbs. cornstarch

1 tsp. ground ginger

2 tsp. soy sauce

1 small onion, sliced and separated into rings

Hot cooked rice

Simmer soup mix and water. Brown pork in oil. Add soup mixture; simer, covered, 1 hour or until pork is tender. Drain oranges. Mix orange quid, corn syrup, vinegar, cornstarch, ginger, and soy sauce. Add to ork; cook, stirring, until thickened. Add oranges and onion; heat. Serve ver rice. Makes 6 servings. Jessie Nielsen, Redwood City, California

TASTE-TESTED %RECIPES %

HERBED CORN BREAD

11/2 c. sifted all-purpose flour

2 tbs. sugar

4 tsp. baking powder

½ tsp. salt

1½ c. corn meal

11/2 c. chopped celery

1 envelope or can dehydrated

onion soup mix

2 tsp. sage

1 tsp. thyme 3 eggs, beaten

11/2 c. milk

1/3 c. pure vegetable oil

Heat oven to 400° F. Grease 13x9x2-inch pan. Sift flour, sugar, baking powder, and salt into bowl. Add corn meal, celery, soup mix, sage, and thyme; mix thoroughly. Combine eggs, milk, and oil; stir into dry ingredients; mix well. Turn into pan. Bake 35 to 40 minutes. Cut into squares. Makes 12 servings. Mrs. S. J. Payne, Olex, Oregon

HAWAIIAN CHICKEN VELVET SALAD

1 can (8 oz.) pineapple tidbits 1 envelope unflavored gelatin

11/2 c. warm milk

1 envelope dehydrated creamstyle chicken soup

1 pkg. (3 oz.) cream cheese

2 tbs. lemon juice

Dash of ground ginger 1 c. diced, cooked chicken 1/4 c. chopped celery

1/4 c. chopped green pepper

Salad greens

Toasted almonds

Drain and reserve tidbits. Sprinkle gelatin over pineapple juice in small saucepan; place over low heat; stir until dissolved; remove from heat. Combine milk and soup mix. Blend gradually into cream cheese; stir in lemon juice, ginger, and gelatin mixture. Mix in chicken, pineapple tidbits, celery, and green pepper. Turn into 1-quart mold. Chill 2 hours or until firm. Unmold onto greens on serving plate; garnish with Carmen Aleaide, Santa Cruz, California almonds. Makes 6 servings.



Here's how: Enter at The Formica World's Fair House or any Formica SWEEPSTAKES House. Watch your newspapers for openings in your com-munity. In addition, there will be weekly prize drawings at the FAIR House until it closes in October.

GRAND PRIZE: A Formica World's Fair House, with lot, valued at \$50,000. 2,500 other prizes totaling more than \$100,000 including two 1966 automobiles; 18' Hellcat catamaran sailboat and trailer, hulls surfaced with FORMICA® laminated plastic; FRIGIDAIRE Imperial refrigerator; RCA 21" Color TV; KODAK Instamatic 400 camera outfits; 45-piece MELMAC® quality melamine dinnerware sets; blankets of CRESLAN® acrylic fiber; LIGHTOLIER study lamps; BRECK® beauty kits; ACRYLITE® acrylic room dividers and bridge place settings; plus dining room suites, bedroom suites, casual dining sets, occasional tables, stem tables and electric buffet hot trays, all surfaced with FORMICA® laminated plastic.

The Grand Prize House will be equipped with FRIGIDAIRE appliances, MIAMI CAREY products, YORKTOWNE Kitchen, AMERICAN-STANDARD plumbing fixtures, CHRYSLER AIR-TEMP heating and air conditioning, ACRYLITE* skywindows and tub enclosures, LIGHTOLIER chandelier, carpeting of CRESLAN® acrylic fiber, plus kitchen cabinets, counter tops and bathroom vanitories all surfaced with FORMICA® laminated plastic.

NOTE: Offer void in states where prohibited or restricted by law. Employees and their families of: American Cyanamid Company, its subsidiaries and advertising agencies, partici-pating builders, contractors, sub-contractors and sales agents are ineligible to enter.



Swedowsky & Weiss

Bright, bold, and beautiful (from the inside out), today's refrigerators and freezers are more than new—they're a result of all the wonderful advances that have been made in refrigeration since that happy day the icebox became an antique.

The most obvious advances are in the styling—the clean-cut lines that give a built-in look, attractive colors, and personalized design; and in the variety of models. You can now choose exactly what you need! Take your pick of combination refrigerator-freezers with freezer section at the top, bottom, or on the side; refrigerators, which are standard, compact, or "all-refrigerator"; upright or chest-style freezers; refrigerators and freezers that are freestanding or built-in, matchmates too. And for party-givers, the automatic ice makers are the ultimate in convenience.

But handsome is as handsome does, and luckily the beauty of the new refrigerators and freezers is not just skin deep. It goes all the way to the heart of these appliances. We think you'll find the advances inside the refrigerator just as exciting as the ones outside, especially if you're now plagued with some of the more common inconveniences. Take a look at them and then decide which of the new features are for you.

Do you have to rearrange the contents of your refrigerator in order to fit in anything larger than a jar of olives? Do you lose leftovers in a forgotten, out-of-the-way corner of your refrigerator or freezer?

Then you'll like the new flexible shelves that

are easily moved up and down; that are split (or half-width); that swing out, slide out, glide out, or rotate.

Do you wish for an easy way to keep greens crisp and fresh? That you could safely keep fresh chicken or hamburger in the refrigerator for more than a few days?

Then you'll like the special storage areas for foods that need special care—such as extracold meat keepers that keep fresh meat up to seven days, crisper drawers for delicate greens and fresh vegetables, baskets that safely hold roly-poly fruits and allow for air circulation too, a quick-chill shelf that is great for salads and desserts.

Do you wish you could stretch your refrigerator walls just a few inches, especially when you're stowing a mammoth, weekly grocery load?

Then you'll like thin-wall insulation that gives you more space inside and same-size refrigerator and freezer dimensions outside. Do you (or your family) open your refrigerator door at least 101 times a day?

Then you'll like cold air circulation that helps keep a uniform cold throughout.

Do you hate to defrost? (Who doesn't?)

Then you'll like the new refrigerators and freezers that never form frost. You may find that they do cost a fraction more to operate, but worth it they are.

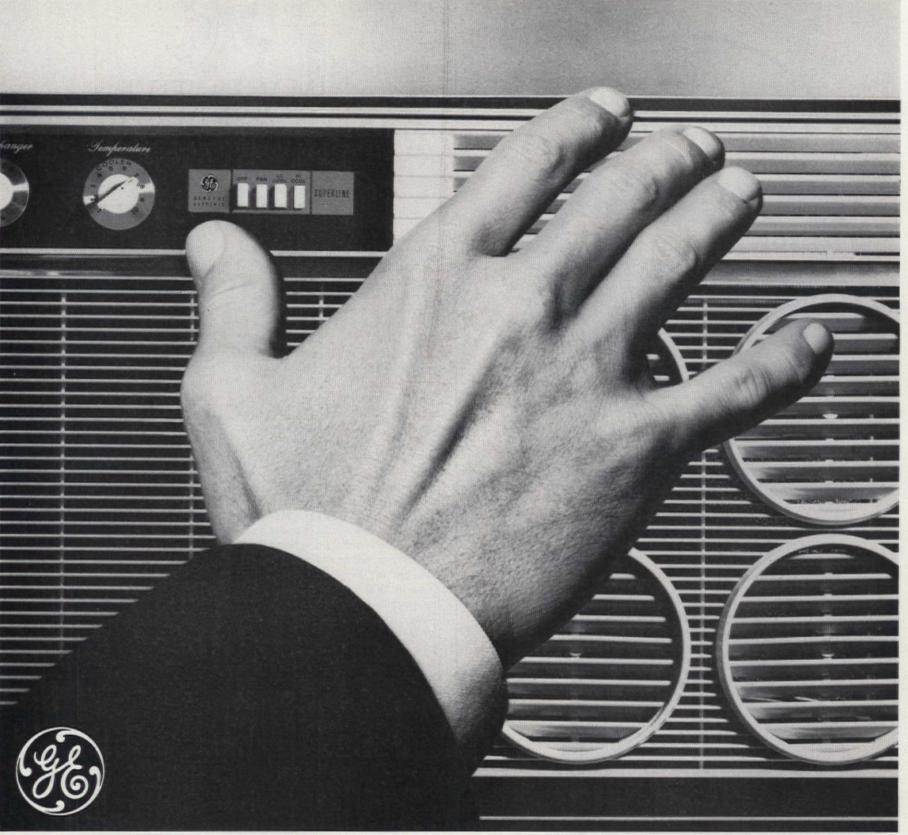
Do you want more freezer space? Refrigerator space? Both?

Then you'll like the tremendous variety of refrigerator and freezer capacities available so that you can get the refrigeration and freezing proportion that's just right for you. Do you always run out of ice at crucial times? Ever have difficulty in removing ice cubes from the tray?

Then you'll like the ice-cube storage bins; the ice-cube trays that easily eject the cubes into storage bins; self-filling ice trays; automatic ice makers.

Do you want the luxury of a second refrigerator in your family room or patio? Then you'll like the compact refrigerators, small in size but mighty in convenience, for ice cubes, fresh fruits, soft drinks, beer, and other within-reach tidbits.

All this, and more, in the 1965 refrigerators and freezers! And all this is the reason we think you should take a look at these new appliances. Before you do, send for The American Home Buyers' Guide to Refrigerators, Freezers, and Ice Makers. Send 15c (no stamps, please) to: The American Home, Reader Service Dept., BG-4, 641 Lexington Avenue, New York, N.Y. 10022. THE END



MODEL RD108

Put it there... and feel a really cool blast from G.E.'s giant-capacity air conditioner.

Hold up your hand and feel it for yourself—the strong air thrust of this G-E Superline. It's powerful enough to cool up to five rooms—and keep them cool. And even on the hottest, most humid day, one of these giant-capacity General Electric air conditioners will make the air you live in crisp, dry, truly comfortable.

General Electric quality—17 different models and sizes. For example: Model RD108 (shown above) has a capacity of 23,000 B.T.U./Hr., moves air at 570 cubic feet per minute and can remove up to 24 gallons of moisture a day.

See your General Electric dealer now.

GENERAL & ELECTRIC



Your best all-'round buy in oil-base house paint is Lowe Brothers High Standard. Goes on smoother, stretches farther, hides better, lasts longer. You'll find a full line of quality interior and exterior finishes in "picture" packages like this from The Lowe Brothers Company, Dayton 2, Ohio.



By Terry Budlong

Summertime gifts have a special quality, whether you are welcomed in an air-conditioned city apartment or on a country patio. They can be cool and intriguing—for lazy weekends and long evenings.

For a first visit, when you don't know the personal tastes of your hostess or the decor of her home, it's best to play it safe.

A patio candle holder or a hurricane lamp will fit almost any situation. A safe color and shape, when the surroundings are yet unknown, is any one of the graceful green vases fitted with a candle holder. These have the advantage of being open enough so a fresh candle may be placed without a struggle. More elaborate ones have a base of metal leaves and a flower-shaped glass shade. Others are lantern shaped or have plain globes; they all shield the candle flame in an attractive manner. They have a place in summer apartment living, for evenings when brighter lights seem hot, as well as on the outdoor table. And they may be found in wide variety anywhere from the pool-and-patio shop to the hardware store

You can also play safe and be as individual as you wish by taking a glass bird or animal that can give an ice-clear gleam of coolness on a hot day—whether it catches light on a windowsill or takes the center among floating flowers in a low bowl on the dining table. A shallow glass bowl could be included for flower arrangements.

personalized suggestion is for A personalized Sussettle those who have a few spare moments to make things. The long narrow runners for a buffet table setting are effective and they can be very quickly made. Needed: a length of material; a long pin; a little time to pick out thread-by-thread a narrow fringe on each side. If you have never done this, you might test how fast you can fringe a scrap of material you have at hand or you may want to buy loosely woven material for a quick job. Of course a little more time provides napkins. When you see how fast this goes, you might do a set of cocktail napkins, using a different small-patterned material for each. Then you would have a gift in reserve for some visit at a later date.

Small Japanese oiled-paper umbrellas with wooden handles make an inexpensive gift—and what a help for sun-shy guests at pool or beach.

A roll of disposable mitts for the lady who has no dishwasher will please her and helping-hand visitors. In fact, there are so many disposable gifts that are thoughtful and unusual we can list only a few . . . shoe-shine pads for the guest room, tiny soaps for overnight guests, paper towels, coasters, and the blessed little packets of "travels" that cleanse quickly—like Wash 'n Dry or Roger & Gallet's scented ones so handy out in the patio or garden.

On a hot day when you want something for a slight gesture, take a box of thin white mints that you have kept in the refrigerator till the last moment. They will stay cool if they are wrapped in foil and then put in a paper bag, both of which can be discarded just before arrival.

If you left the whole thing to the last day, a quick solution is a set of lightweight trays in a summer color. These could be in several sizes, all matching.

While custom calls for a gift to the hostess, it is sometimes nice to include something for the man of the family. Does he have an ice crusher, a small flattened ball with a whip-action handle, that you aim at an ice cube with splintering results?

If there are children in the family the gift might be for them. You could consider the boxes of small-size continental chocolate bars, individually wrapped... or a box of candied fruit. A set of glass sippers, with a small bright decoration that will show at the bottom of the drinking glass, also will be a hit.

Of course, when you plan to visit a friend or relative, you have the advantage of knowing her special interest or special skill. If you have already covered this territory on former visits, use your knowledge of her favorite color combinations. Exactly matching two colors of a room means a pleased hostess, and no more trouble than adding an appliquéd initial to a scarf or abstract design to a table cover.

You can add to this list, of course; but, how about beginning today to get a few gifts on hand? THE END



Why do Taylor wines lend magic to cookouts fun-loving guests rave about?

The flavor has a wizardry all its own, sip after sip.

By itself. On the rocks. Or in a tall "cooler".

And comes through temptingly in your own special brand of over-the-flame saucery.

Haven't you been looking for magic like this?

Taylor found it long ago.

In flavor you get only when you create a red, white or pink wine slowly, naturally.

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DELIGHTFUL, NOT DEMANDING

We suggest several recordings for refreshing summer listening

Recently we had the interior of our house repapered and painted. You know the routine—if utter chaos can be called routine. Empty the medicine chests, the kitchen cabinets, the closets, the book and record shelves. And since this is an ideal time to weed out, throw away, rearrange, we decided to catalog our records by category instead of composer.

It began simply enough—chamber music, opera, symphonies, vocal solos, semi-classical, musical comedy, spoken, popular. That last category was where we stumbled. Did we mean just the Andy Williams, Ethel Ennis, Larry Elgart kind of pops? Or should we include a whole range of exceptionally easy-to-listen-to music that might be technically labeled classical or be performed by "classical" artists? We came up with a new division-D.N.D.-Delightful, Not Demanding. It's music that has more substance and durability than the fleeting pop ballads and ten top tunes. It's music you and any group of friends can enjoy without sitting in concert-hall silence.

Probably heading the D.N.D. list is ballet music—from Chopin and Tchaikovsky, to Debussy's exquisite Afternoon of a Fawn or Leonard Bernstein's Fancy Free. The latter is a particular pleasure on a recent Columbia release that also includes the overture from Candide and three dances from the almost perennial musical On the Town. Since the orchestra is the New York Philharmonic, Bernstein conducting, the performance is enormously vital and exciting . . . and just right for listening on a warm summer evening.

Two and three centuries earlier, four Italians were composing for the then most popular instrument—the flute. Since that time it's been neglected by almost every composer. But you'll wonder why when you listen to Jean-Pierre Rampal solo in "Four Italian Flute Concertos" (Epic) with the Saar Radio Chamber Orchestra. And if the composers' names—Vivaldi, Pergolesi, Tartini, and Sammartini are unfamiliar we promise you that their music is delicious fare for any season of the year, enchanting as it drifts through the summer air.

RCA Victor obviously recognizes our D.N.D. category with two recent releases. The first is labeled "Great Music for Relaxation" and includes several orchestras with several conductors. It opens with Bach's Sheep May Safely Graze, music of majesty and serenity, performed on this record by Stokowski conducting the New Symphony of London and the Norman Luboff Choir. Then comes Brahms's lilting Waltz in A Flat with Morton Gould and his orchestra, Tchaikovsky's Andante Cantabile, the "Humming Chorus" from Madame Butterfly performed by the Boston Pops under Arthur Fiedler, three other selections, closing with Deep River again played by Morton Gould and his orchestra.

The second album is "One Night of Love" with famous (and young and slim and pretty) opera star Anna Moffo soloing, and the RCA Victor Orchestra, conducted by Skitch Henderson. Described correctly as "the magnificent voice of Anna Moffo, the repertoire of two eras and the best technical facilities known to this modern age of recording," this is a heart warmer. The lead song is, of course, "One Night of Love," made famous by Grace Moore; then comes "Lover" (Rodgers and Hart), "If I Loved You" (Rodgers and Hammerstein), "Falling in Love With Love" (Rodgers, Hart), "Strange Music," Noel Coward's "Bitter Sweet" and six other ballads that speak to several generations of listeners, recalling memories to some and at the same time sounding brand new to others.

aunting, poignant, full of life and H aunting, polyname, tall zest—we use these words about our own folk music. They apply equally to these Songs of the Auvergne by Canteloube and Bachinas Brasileiras by Villa-Lobos. Again it's the voice of Anna Moffo but she sounds a whole civilization away from those ballads on "One Night of Love." Says Leopold Stokowski, who conducts the American Symphony Orchestra for this RCA Victor recording, "The Songs of the Auvergne soar from the hearts of simple, passionate people and seem to emerge from the very soil of Auvergne. Here lying between the Loire and the Dordogne rivers live a poetic people who have their own language, a blend of the Latin of the Roman invasion and an early form of Celtic origin . . . Miss Moffo sings these unique songs in this language . . . and Canteloube has orchestrated them in masterly fashion." The Villa-Lobos pieces are equally indigenous to the folklore of Brazil. Play these and you'll find your friends asking the name of this record. You'll be hearing it at their homes! THE END

ARE YOU GETTING THE MOST OUT OF YOUR

FREEZER?

What's happened to you and your freezer? You used to be partners in creating delectable meals, devising home-style convenience foods, and hoarding garden-fresh fruits and vegetables. Did your ingenuity turn elsewhere once the novelty of your freezer wore off? We hope not. Great as it may be for storing leftovers (or planned-overs as we like to call them) and the wonderful, prepared convenience foods from the supermarket freezer case, we hope you haven't relegated your freezer to being a storage area only. It has hidden creative talents, you know. How about reviving the art of freezing? Let's get that partnership working again.

INSTANT EXTRAS

A good start is to stock your freezer with bread crumbs or toasted croutons made from stale or almost-stale bread. Make a healthy batch of these, pop them into a moisture-proof bag or freezer container, then use as needed for meat loaves, salads, casserole toppings, and garnishes.

Freeze basic ingredients such as meat broth or lemon juice in ice-cube trays, then package the cubes in convenient containers. One cube is equal to about two tablespoons, just about the amount that's often needed for added flavor spark.

Keep an inventory of instant garnishes such as nuts, grated fresh coconut, grated hard-cooked egg yolks, and individual whipped cream rosettes in your freezer too.

Freeze extra egg whites or egg yolks separately. Be sure to add one teaspoon of salt or sugar as a preservative (depending on how you may want to use them later) to each cup of yolks to be frozen.

Marshmallows freeze well—with an additional bonus too. They're easier to cut while still partially frozen—not so sticky.

Freeze fruit juice in cubes for refreshing summer drinks. Put a sprig of mint, a twist of orange peel, or a maraschino cherry in each cube.

Grate and freeze fresh Parmesan cheese—then use directly from freezer when sprinkling over soups, pasta, salads, and casseroles.

Freeze summer's bounty. Wash, pat dry, and chop fresh herbs such as parsley and chives. Then freeze in small plastic bags.

MEALS FROM THE FREEZER

Invest in cookware that goes from oven to freezer. Then when you're making your favorite casserole, make two. Just partially cook the second, chill quickly, cover tightly, and freeze. It'll finish cooking when it's reheated. If you're using a casserole dish

THE AMERICAN HOME, SUMMER, 1965

which can't take quick temperature changes, try this. Line the dish with foil, add the food, and freeze. Lift the foil and the frozen food from the dish; wrap well; then return to freezer for storing. To reheat, just peel off foil, place block of food back in dish (you'll find the solid block of food will just fit the dish), heat, and serve.

Pastry dough's easy to freeze. Make enough dough for several pies. Roll out individual portions in a circle, just as you would if you were going to put it in a pie plate, but this time leave it flat. Layer several circles with wax paper between each; then wrap and freeze.

Keep a supply of hot dogs, hamburger patties, and buns on hand for those spur-of-the-moment barbecues. You might include a container of your favorite barbecue sauce also.

Freeze sandwiches and cookies for lunch toters. Pack them in lunch pails while still frozen. (If you like, this is the time to add the trimmings to the sandwiches.) They'll thaw during the morning and be just right by lunch.

Ice cream can be the start of a fabulous frozen dessert. Simply stir fresh chopped fruit or nuts, or ice-cream topping into softened ice cream; then freeze firm. (Freeze in paper soufflé cups for handy individual servings—but be sure to cover each cup first.)

IDEAS FOR THE PARTY

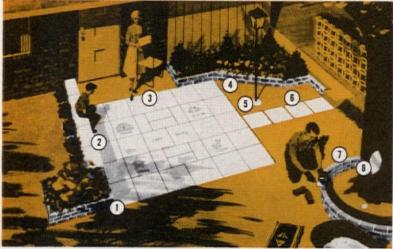
Use your freezer when you entertain. You'll have time to arrange that special centerpiece and table setting, have a few minutes to yourself, and enjoy your guests. (By shopping in advance you can spread the cost of the party over more than one week.)

Fancy extras can be made, frozen, and out of the way the week before the party, so prepare your butter balls, canapés, special garnishes, and delicate pastries ahead of time.

Some gourmet main dishes for your freezer are Lobster Newburg or Thermidor, Chicken Paprika, Curry, Beef Stroganoff, Beef Bourguignonne. (But remember, if the recipe calls for herbs or sour cream, flavor's best if you wait till you reheat to add these.) Here again, we're sure you can add your own favorites to this list.

Festive centerpieces can be made from fruited ice molds. Half-fill a ring mold or cake pan with water, tint with food coloring if you like, and arrange a colorful assortment of fruits and fruit peels in the pan. Freeze firm. Add enough tinted water to fill the mold or pan and return to freezer.

Or prepare our favorite centerpiece. Freeze grapes (we like those big purple ones, but any will do) and arrange them attractively (continued)



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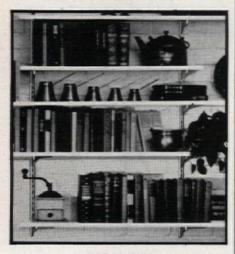
age spots*



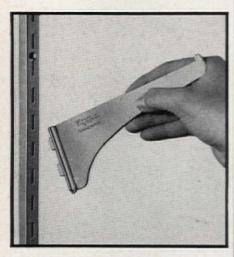
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(continued) for the table center. Put the frozen centerpiece on the table just before the guests are seated. As the grapes thaw, they frost. By dessert time they're partially thawed and make a delicious meal ender.

Frozen mints and nuts will save you last-minute shopping tours.

BASIC TIPS

Freezing retains good flavor, but can't improve it-so buy only topquality, fresh, fresh foods for your freezer. And if the food is cooked or blanched first, be sure to cool it quickly-then freeze immediately.

Packaging is important! The air in your freezer is cold and dry. If it penetrates to the food, it will rob it of moisture, color, and flavor. Use materials and containers that are moisture-vapor-proof.

Use freezer tape to seal your packages. Mark each package with the name of the food, the weight or number of servings, and the date frozen.

Organize the contents of your freezer. Put similar foods together, such as meats, vegetables, and baked products. Place the foods you use most frequently in spaces that are easily accessible. Put the foods that have been stored the longest in front so that you use these first.

Specific instructions for freezing fresh fruits and vegetables, as well as casseroles, baked products, sandwiches, and many specialty items can be found in your freezer instruction book. Follow these carefully and make your freezer a friend again. THE END

THE TWO-STORY VACATION HOUSE



Study plan of the two-story vacation house on Fire Island, shown on pages 51 to 53, contains scaled floor plans, exterior elevations, and details of the freestanding stairway. It can be a guide for designing a vacation house to suit your own needs.

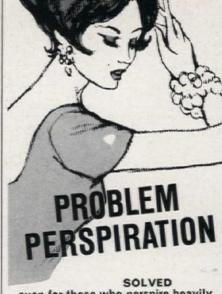
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(continued from page 24)

determine whether your group should be a corporation, joint venture, or partnership. Having a member whose husband is a lawyer could be very helpful.

2. Pick all your potential members with care. If you're not superstitious, 13 is the average club membership (try to keep the total an odd number to prevent voting ties). By all means, don't pressure anyone to come into the club, and make sure that all your members have similar interests, goals, and ability to participate financially. 3. One broker should be designated to handle the group. At the first meeting he can explain the services he will be able to provide.

4. Don't begin investing with the first meeting. At this initial gathering, concentrate on agreeing when you'll meet, where, how much each member plans to pay per month and how one withdraws from the organization if that becomes necessary.

5. An agreement embodying all the rules and regulations of the club should be drawn up and signed by all members as well as the broker.

6. By the time you begin talking about stocks you would like to buy, the club should have a full staff of officers: president, secretary, and treasurer. One of these individuals, or possibly two, should be empowered to deal directly with the bank and the broker on club matters. Dates should be set for when the club will report on its financial holdings to members.

7. At each meeting a member, or a committee of members, should be assigned to study specific industries and stocks. They then report on these to the full club membership at the next meeting. Voting on whether or not to sell or buy the stocks is then based upon the reports of these members plus additional information which other members may volunteer.

8. Don't expect to get rich overnight, and remember there is always some element of risk with investments. Invest in growth stocks, reinvest dividends, and plan for the long run. The National Association of Investment Clubs reports that its groups are earning an average of 5.9 percent a year on their investments after three years, and for those clubs that have been at it for nine years, the average has jumped up to 10.3 percent annually. Investment clubs are exciting because they educate a stockholder, not because clubs automatically make every member a millionaire.

9. Most important, enjoy yourself. Investment clubs are the social way to learn about the stock market, so enjoy your meetings while you're THE END learning and earning.

The National Association of Investment Clubs, 13th Floor, Washington Boulevard Building, Detroit, Michigan 48231, has a lot of investment club information available for a moderate fee.



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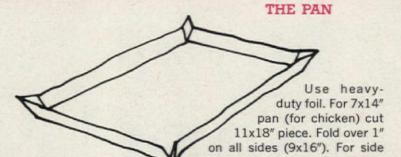
HOW TO TENT-BAKE BARBECUED CHICKEN

By Carl and Lydia Nickel

How would you like to treat your guests to the tenderest, tastiest baked barbecued chicken done by the outdoor tent-baking technique? We'll also show you how to serve your guests hot rolls, biscuits, and apple turnovers, all tent-baked on your grill while they watch. This technique gives variety to outdoor cooking. It provides a new application of heat and allows you to bake on an outdoor grill just as in your indoor oven. It's all done with aluminum foil—one piece for the "pan," another for the

"tent." You'll notice our pan holds four pieces of chicken, so you'll need enough tents and pans to accommodate the amount of chicken you wish to serve. Using two grills is also a good idea.

It's hard to believe what this little trick does for cooking. The tent traps the rising heat and rotates it so foods bake on all sides at once, preventing drying out and dissipation of flavor. Once you get the idea, you'll find it fun adapting other indoor recipes to your outdoor grill.



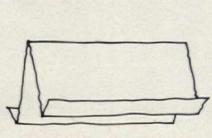


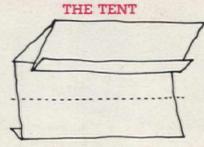
At each corner, pinch the excess of foil together. Fold excess against the outside wall.

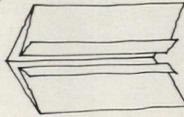
walls, turn up 1" to get 7x14" pan. against the outside wall.

When you have completed folding and pressing you have an aluminum-foil baking pan. Season chicken as directed in recipe. Place just as you would in any other baking pan. Slide filled pans onto the grill surface from a rigid tray such as a cooky sheet.

Cover with tent. (For other size pans always cut the foil 4" wider and 4" longer than you want the finished pan to be.)







Begin with an 18" square of heavy-duty foil. With shiny side up, fold 1" border on all 4 sides (now 16x16"). With shiny side up, fold in half from the top toward

you (8x16" folded). Dull side is now outside. Turn back 1" front and back, turning toward outside (7x16"). Dull side is still outside. Open foil and fold top and bottom to within 1" of main center crease. (These folds will help support tent.) Open up to form tent, dull side up, as shown, on grill. The 1" edging helps support tent.

BAKED BARBECUED CHICKEN

You need 3 broiler-fryers ($1\frac{1}{2}$ to 2 lbs.) cut in quarters (dry with paper towel); jar of $\frac{1}{4}$ cup melted butter or margarine mixed with $\frac{1}{4}$ cup oil; your favorite barbecue sauce; saucepan for barbecue sauce to go on grill; sauce brush; fork; 3 foil pans; 3 tents; your favorite barbecue mitts; cooky sheet; extra foil to wrap chicken for serving.

Brush each piece of chicken with oil and butter mixture, place 4 pieces on each pan. Fit pieces to-

gether but do not have them touching each other. No turning needed. Place 16" length of tent wall parallel to 14" length of pan, leaving 1" space between tent walls and pan walls and 1" front and back. Cooking time: about 40 minutes over a fresh fire, a little over an hour for slower fire or larger chicken. Over hot fire, chicken should make cooking noises almost at once and give off aroma in first 10 to 15 minutes. Browning occurs in last 5 or 10 (continued)

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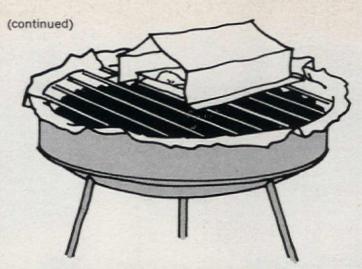
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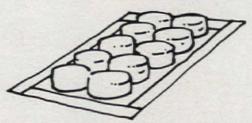


minutes. When nearly done, lift tent and brush on barbecue sauce. Let bake few minutes; brush again; bake few minutes more, each time restoring tent. To test for doneness, grasp end of drumstick with barbecue mitts; if it moves up and down easily, chicken is done. Serve two pieces per person, kept hot in foil wrapper. Place foil package on paper plate.

Heating and timing note: Before you light fire, line grill with foil. In the standard shallow-type brazier, use one layer of briquettes (adjust number of layers for deeper-bowled braziers). You'll soon learn the exact number of briquettes needed.

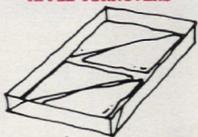
Start fire far enough ahead for coals to be burned a gray color with a ruddy glow to give even, constant heat. Tent roof can be pushed down closer to food for more intense heat or pushed higher for slower baking. Or you can raise or lower your grill.

BISCUITS



Make pan as for chicken but do not turn up side walls. This will be like standard cooky sheet. Size of tray should be 1" wider than space the biscuits will occupy. Use 1 package of refrigerated biscuits; open and separate. Place biscuits on tray. They should touch each other. Cover with tent, bake till fully risen over medium-hot fire (usually requires 15 minutes).

APPLE TURNOVERS



Make foil pan 6x12". Place 4 thawed turnovers as shown, cover with tent (same as for chicken). They will rise, brown, and bake fully in 20 to 30 minutes over medium-hot fire.

VARIATION: CHICKEN TARRAGON

Make trays and tents as for barbecued chicken. Follow the same directions for cooking, but substitute tarragon sauce for the barbecue sauce. Tarragon sauce: Combine 6 mushrooms, sliced or minced (fresh or canned); 2 tbs. parsley, chopped; 4 tsp. tarragon; 11/4 cup oil mixed with 1/4 cup melted butter or margarine; salt and pepper. Brush chicken pieces with sauce. Place fairly close together in trays. Spoon remainder of sauce over pieces, letting mushrooms rest atop the chicken. Cook 30 to 40 minutes. With this sauce the chicken requires no turning THE END or basting, though you may baste if you wish.









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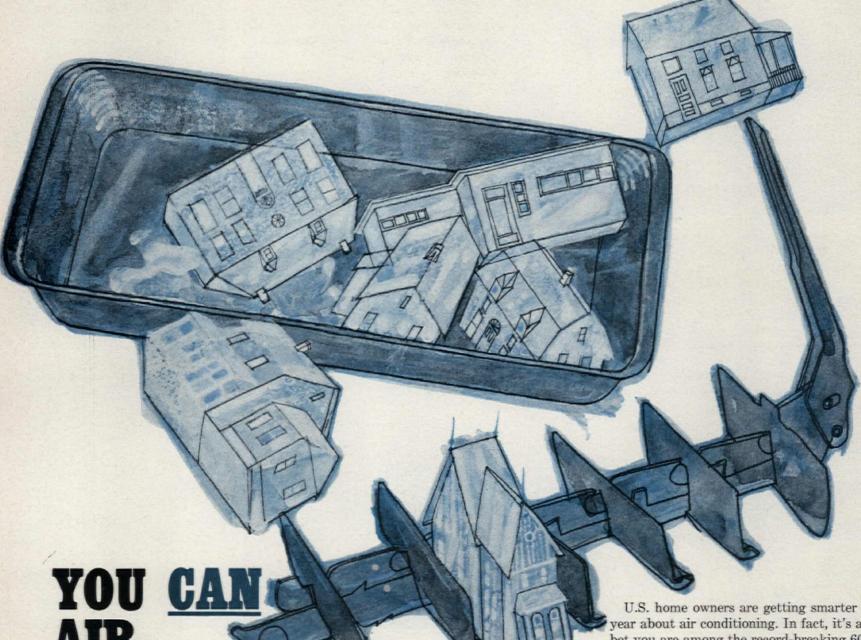
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YOUR

CONDITION

U.S. home owners are getting smarter every year about air conditioning. In fact, it's a good bet you are among the record-breaking 600,000 families who will decide to add a central unit this year to your home or buy a new home with cooling installed. (Buried in that figure is the eye-opening statistic that one out of every four new homes built during 1965 will be centrally air conditioned.)

Not only that, apartment dwellers, mobile-home owners, and anyone seeking localized relief from heat are grabbing up room-sized air conditioners as if they were TV sets in the early days of that industry. This year, over 2,000,000 room units will be sold for noncommercial use.

You're probably aware of the fact that summer air conditioning means a lot more than a respite from hot weather (to name a few advantages: less dirt and dust, relief from allergies, no bugs, better appetites, more quiet, smoother family relations, increased house value, etc., etc., etc.).

The question that's probably foremost in your mind this year is not *why* air conditioning is right for you, but *how* you can go about getting it. Here is the most up-to-date information available anywhere. It's divided into one big chunk and one little chunk: what you can do this summer and what you can plan now to do next summer.

What you can do right now about air conditioning your home. Understand, first, that you can air condition your house, no matter what its size, shape,

ge, style, or existing heating system. The present owner of a bulging, wood and stone home in t. Louis shook his head "no" each time his wife aggested they put in air conditioning. "In this 890, steam-heated monstrosity, it'll cost us a rtune," he moaned. But she finally won him ver, and to his disbelief, the contractor's bill ame to a relatively modest \$1100. (By comprosing a little they saved money and are more an adequately comfortable. The contractor stalled a "package" conditioner on the third bor, ducted it to high-wall registers on the second floor, and then let the cool air drop to the ret floor.)

Second, start thinking about who's going to the work. This will be the most important nk between your wanting central air conditiong and getting it. Manufacturers' equipment provided it's a recognizable brand-name unit) more dependable today than it's ever been. pproved methods for figuring the cooling load your home are slightly different in detail, but l can produce accurate results. These are sysms approved by the Air-Conditioning and efrigeration Institute (ARI); the National arm Air Heating and Air-Conditioning Assoation; and the Institute of Boiler and Radiator anufacturers (IBR). All are approved by FHA. he variable in this equation is the contractor. good one will provide you with the maximum summer comfort. An inept contractor can otch the job enough to make you comfortable nly part of the time and run up your bills for aintenance and operation.

So, choose your air-conditioning contractor ith the same care you would employ to find an rehitect, builder, or lawyer. Ask your friends and neighbors for suggestions. Dig into the comany's background and reputation. Learn how any the firm has been handling air-conditioning ork. Find out how local lending institutions ate the company. And if you think it's necestry, call your local Better Business Bureau apter to see if any complaints have been dged against the contractor.

Good sleuthing on your part is especially important if you don't happen to be an airporditioning engineer, or know a great deal bout the fundamentals of residential cooling. I's true that there are some things every home wner can learn about conditioning; these points ill be covered here. But essentially, it's a amplicated business—far more involved than estiding or reroofing, for example. Once you've elected a contractor, you're going to have to just him.

As you would for any major work on your ome, get at least two competitive bids—preferbly, three. Estimates will have to be based on a inspection of your home, since factors affecting heat gain are never the same for any two ouses, even though the homes may have been uilt from the same plan. Ask each contractor of come separately and note what he does.

A thorough investigation will include computations on total square footage, figured room by com; orientation of the house; exterior colors particularly the roof); amount of insulation; rading (particularly on the west and south des); window area; materials in the structure; and to a certain extent, the way you live. For cample, if you entertain and give large parties equently, it may mean you'll need stepped-up boling in the living areas of your house.

Ask for a written estimate from each contractor. So that you have a basis on which to compare bids, specify that he note down the cooling load for your home. It should be expressed in BTU/hour. (The old term was "ton," and one ton equals 12,000 BTU/hour. The BTU/hour expression is much more accurate.) Then get the BTU/hour capacity of the equipment each contractor recommends. Be sure the equipment has an ARI seal of certification. This seal can be carried only on units produced by manufacturers that have agreed to participate in a rigid industry performance standards program. You'd also do well getting a breakdown of the major components needed, a summary of the work, an itemized list of installation charges, and the contractor's estimate of operating costs.

When you have the bids, here are a few tips on assessing them. First, the cooling load computations should be practically identical. To illustrate: The cooling load for a three-bedroom house of 1014 square feet was 27,868 BTU/hour. If three bids had come in at 27,850, 27,870, and 24,500 BTU/hour, the owner would have every right to be suspicious of the third figure. Any time you doubt a cooling load calculation, invite a representative of your local utility to check it out. Often, he will do so free of charge.

Second, the cooling capacity of the equipment should never be less than the calculated load. It should also not be much *more* than the load. In the case above, a unit rated at 33,000 BTU/hour might prove inefficient. This may sound strange, but the fact is that a conditioner too big for the job will lower room temperatures too fast, shut off, then flip on again. As a result, you may be subjected to a roller coaster of temperature variations. In contrast, the unit sized correctly for the job—say, within one or two thousand BTU/hour of the load—works steadily and smoothly to keep the temperature at a level that is even and comfortable.

Next, compare the specifications for installing the equipment. If all three bids show the same layout, you can be fairly certain it's the best way to do the job (and, of course, it makes comparing bids much easier). But this isn't always the case, though.

One contractor may strongly suggest installing the condenser and compressor outside the house, while another has it planned for a spot alongside or above the furnace. From an operational standpoint, there's no difference. But the compressor and condenser are noisy things (less so than in years past, but still noisy). Therefore, when placing it consider such points as: how close will it be to a patio, is it going to disturb your neighbors, is it too near a basement playroom, etc.

One bid may diagram the use of existing ductwork, while another may recommend enlarging the ducts. Normally, cool-air ducts need to be larger than warm-air piping. But the first bid would get around this by boosting the blower capacity and forcing more cool air, at a faster rate, through the smaller ducts. This means less expense, but more noise. Enlarging the ducts can be costly, but there's less noise, and quite often the system operates more efficiently.

When you finally select one of the three contractors, make sure you get a written contract you understand, plus a warranty on the man's work. The average time period on a workmanship warranty is one year. It should give you the assurance that the contractor will make free

calls to balance the system properly and correct any defective work or replace inoperative parts. Also get it in writing that local codes have been met.

There's something you can do first this summer. Cut down the heat gain inside your home. The cost will prove an investment, because you may shave the price of the unit needed to cool your house and reduce operating expenses after it's installed. Cutting heat gain means adding insulation where it's necessary. To beat back the heat, it's needed most in the attic, but it won't hurt to fill the sidewalls at the same time. Or, if your house has a dark roof in need of repairs, consider reroofing now with white or light-colored shingles. Light colors help reflect the radiant heat of the sun. Finally, wherever the sun's heat flows through windows, add shading devices—awnings, patio covers, plantings.

Paying for air conditioning may be less of a knotty problem than you imagine. Central cooling is eligible under the Title I home improvement program insured by FHA. You can often get a direct loan from your bank at favorable rates. Some contractors have financing plans of their own, but take a close look at the real interest rates. They are inclined to be high.

The cost for central air conditioning can't be pegged exactly, since every job is, in fact, a custom job. However, there are guidelines. Adding air conditioning to an average-sized, threebedroom home that already has adequate warm-air ducts will normally cost from \$850 to about \$1250. Installing a cooling system in a home without ducted heating (e.g. a home with hot-water, steam, or electric heat) can cost anywhere from \$350 to \$800 more than the figures above, since new ductwork must be installed. Though you pay more, you may get more. The perfectly balanced system for year-round comfort permits cool air to fall from high-wall or ceiling registers and heat to rise from baseboard or floor registers (or coils).

The exact price for your home will hinge on its required cooling capacity, local labor charges, and competition among contractors. Competition can be a strong force in the pricing picture. In a few areas, contractors have installed central air conditioning in a hot-water-heated home for the *same* price as in an equivalently sized, forced-warm-air-heated house.

Operating costs will vary with local weather, the size of the house, and the current cost of electricity or gas. Assuming a cooling capacity of 30,000 BTU/hour with electricity at 2c per kilowatt hour, operating costs may be as low as \$40 for the cooling season in Maine; \$60 to \$80 in the middle Atlantic states; \$100to \$120 down as far as the Jacksonville, Florida, area; and as high as \$180 each season in the Southwest and southern Florida. However, this operating cost is offset by real savings on cleaning and replacement of draperies, curtains, rugs, and furniture fabrics. It is also reduced by lower (or no) cost for screens, since you'll keep the windows closed.

You may believe that you're faced with a difficult decision between various types of central air conditioning. You're right about the number of types. There are quite a few. But you're wrong about facing a big choice. It's going to be much simpler than you think.

For example, you may wonder whether it's better for you to buy an electrically powered conditioner or one that operates (continued)

(continued) on the gas-absorption principle. Compared on the basis of performance, both systems are excellent. A gas-powered cooling unit will cost more initially, but in any area where gas rates are below the cost for electricity, it may pay you in the long run to install a gas unit. Ask the utilities for rates and an estimate of yearly operating costs based on the size unit (in BTU/hour) that's been recom-

mended for the size of your home.

You might be concerned about air-cooled versus water-cooled units. In most cases, the decision is going to be made for you, since the overwhelming majority of residential central air conditioning is air cooled. The reason is pretty basic. Water-cooled units need a continual flow of water over the coils, and not many regions in the United States are water-rich enough

to afford it. If you do live in an area where water is plentiful and low cost, it may pay you to put a water-cooled unit into your home. Under similar conditions, the water-cooled conditioner operates at less cost. You can generally depend on the contractor to steer you to the best unit.

You may also have heard about water chillers. This is the hydronic-(hot water) heating industry's answer to air conditioning with existing equipment. It's a good answer. Pipes that carry hot water in winter pump cold water in summer. At the radiator locations, a fan blows across the piping coils and sends cool air into the room. The system operates effectively in commercial structures and very large homes. For the average subburban residence, it's too costly for the present time.

Last, how about a heat pump? Fine, if you intend to replace your present heating system as well as add cooling. As you may know, the heat pump is a compact, electrically driven unit that can either heat or cool by simply reversing the cycle of air through the unit. In summer, it takes heated indoor air and dumps it outside. In winter, it extracts heat from outside air and delivers it indoors. (Surprisingly enough it does this when the outside temperature is as low as 0° F.) However, the cycle operates at peak efficiency in summer, and in very cold weather the unit requires a boost from auxiliary heat to produce the necessary BTU/hour. This is generally built into present-day units, but it will mean higher electric bills. As a result, the pump still finds its best market in the Southern states.

Room air conditioners. The discussion thus far has been about central air conditioning—and there's a reason. For a single-family home, a central unit is more practical. It cools, filters, and dehumidifies air throughout the entire house far more effectively than room units. And in the long run, it's more economical.

Yet room air conditioners have a definite place in the picture: for apartments and mobile homes, for vacation cabins and cabanas, for guest cottages and maids' quarters, and as a booster for cooling wherever it's needed (in a basement workshop, for example). What's been happening to room air conditioners lately?

Today you can buy a window unit for \$100 that's capable of cooling the average den. Costs go up steadily to about \$500 (and beyond) for bigger units with more features.

The variety of room air conditioners is astonishing. (If you would like more information, send for The American Home's 1965 Buyers' Guide to Room Air Conditioners, Fans, and Evaporative Coolers. Send 15c, no stamps please, to The American Home, Reader Service, Dept. BG-4, 641 Lexington Avenue, New York, N.Y. 10022.) Generally, units are thinner, more compact, and quieter, since many feature baffles or mufflers to dampen the noise of high fan speeds. They can be installed through a window or wall. A new respect for aesthetics is found in leatherette, baked enamel, metal, and wood finishes on many of the cabinets.

One model switches from electric cooling to electric heating for spot warmth on cold days. Another has a special thermostat that maintains room temperature without overcooling. And many 1965 units have multi-

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directional grilles that sweep up, down, back and forth, or spray air in five directions simultaneously.

Basically, selecting the right conditioner means choosing the one with power enough to cool the space you want cooled. Make a careful notation of the room size (cubic feet, as well as square feet), the number and size of windows, and the direction they face. When you turn this information over to a dealer, you should get an accurate estimate of your cooling requirements. (Manufacturers generally give their dealers a precomputed slide rule for figuring heat gain.)

Normally, 115-volt units are classified as "bedroom coolers", while the 230-volt conditioners are termed "living area" units. The 230-volt boxes have heavier capacities, and can cool larger spaces. It's quite likely the dealer will recommend that an electrician run a separate circuit through the house for the room unit. The \$50 you may spend to have the wiring installed will pay off if the amperage load is already high in the room you want to cool. Some city codes require a separate circuit for any 115-volt air-conditioning unit.

How you can plan now for air conditioning next summer. The American Home would be among the first to admit that not everyone is ready this year for air conditioning. By January, 1966, about 3,100,000 of the 45,000-000 U.S. homes will be centrally air conditioned. That does leave a sizable number of homes yet to be cooled. Yet, there are steps you can take now to make air conditioning easier next spring. For one thing, you could:

Save money. Not easy, we know. But look at it this way. Imagine you've already bought the unit, and have to put away, say, \$20 a week. But instead of paying the bank interest on a loan, you get interest, and by next summer, you'll have over \$1000. That may well cover a complete job of central air conditioning for you.

Lower the heat load in your home. The ways to do it are no different from those mentioned above. You'll do well to beef up the attic insulation especially. This is something you can do easily on your own. And any windows that get a direct blast from the sun each day should be shaded. As a matter of fact, good shading will keep your home a few degrees cooler right now. Then, either a light-colored roof, or an attic exhaust fan, or both, will keep down the daily heat build-up underneath the roof. You and the airconditioning equipment will benefit. Buy a room unit. Try out an inexpensive model in a small room, say, the laundry. Learn how cool, conditioned air can make you more comfortable. Or, if you'd rather not buy, try renting one for a time.

Get more details. Dig out your scissors and clip the air conditioning ads. Send for the brochures. Visit local showrooms to see and learn about the equipment. The more you can bone up on the subject, the better off you'll be when you buy. THE END



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You can order a study plan of the handsome vacation house pictured at left. It was featured in our April issue. Inexpensive to build, it was designed to be prefabricated by your builder, then carted to the site to save labor costs and inconvenience in building on a remote site. House has 770 square feet plus 700 square feet of deck; it includes one bedroom and three more temporarily partitioned-off bedrooms. You could build it complete with the information and drawings in the study plan. Send \$1 to The American Home, Box 99-4, Collingswood, New Jersey 08108.

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SHOPPING INFORMATION

FLAME STITCH KITS

Page 12: Black chair—B. Altman & Co., N.Y.

N.Y. MORE IDEAS FOR SUMMER LIVING

Page 47: Vinyl dressing tent—Merit E-Z-D Swimming Pools, 3 Sidney Court, Lindenhurst, N.Y. Summer house tent, batwing on car—Moss Tents, Inc., Ann Arbor, Mich.

PAPER WITH THROW-AWAY CHIC

Write to these manufacturers or their representatives for stores in your area carrying these items

Pages 48, 49: White polka dot cups, plates Fonda Container Co., 200 E. 42 St., N.Y.C. Red polka dot cups, tablecloth, napkins; red, white & blue striped napkins; green & blue striped napkins—Paper Art Co., Indianapolis, Ind. Blue cups, plates; blue & yellow plates, napkins, cups; orange cups— Contempo by Beach Products, Inc., Kala-mazoo, Mich. Red boxes, orange picnic bag-East House Enterprises, Inc., 300 Park Ave., So., N.Y.C. Flag match boxes, flower match boxes-Jan Howell, 225 Fifth Ave., N.Y.C. Checkerboard wrapping paper— Ross Havers, 225 Fifth Ave., N.Y.C. Horse plate—Caspari, 225 Fifth Ave., N.Y.C. Paper vegetables, eggs—Austen Display, 133 W. 19 St., N.Y.C. *The following merchandise* may be obtained at the following stores: Umbrella, boat, lorgnettes, colander, trees, funnels-Azuma, 666 Lexington Ave., N.Y.C. Daisy, flower pot—Paper East, 1024A Lexington Ave., N.Y.C. Stylized houses—Design Research Inc., 53 E. 57 St., N.Y.C.

Flame Stitch Ottoman Order Form

(pictured in color on page 12)

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19TH CENTURY

Much of the new furniture you'll be seeing in the stores this fall will be labeled "19th century." This means pieces that are elegant, formal, classic; finishes that are more highly polished than you have been used to.

This so-called 19th century is actually a composite of four early 19th century neo-Classic styles: Empire (French), Regency (English), Federal (American), and Biedermeier (Austrian, German). Examples of each are sketched below.

It was the discovery of Pompeii in 1748 that started the great classic revival. It lasted all through the second half of the 18th and well into the first quarter of the 19th century. Pompeii had been buried by an eruption of Mount Vesuvius in A.D. 79 but lava and ashes preserved it for posterity. When it was unearthed, architects, designers, and painters became completely fascinated with the ancient Roman style of architecture and design. The straight, massive, masculine, severe lines of Pompeian buildings must have come as a relief after decades of rococo curlicues.

The interest in antiquity finally became all pervasive

sively. Characteristic upholstery colors that dominated were green, gold, and red.

REGENCY

Regency was named after the prince regent (later George IV) who took over the government of England from his father George III—who lost the American Colonies. The Regency style was in fashion from about 1810–1820. Regency furniture is more fanciful and lighter than Empire furniture. At its best, it is at once comfortable and elegant. While Regency design owes much to Roman models, it was also inspired by Greek prototypes and even by Chinese. The prince regent's own "Pavilion" at Brighton can only be described as exotic. Mahogany was used extensively, so was rosewood. Painted black and gold finishes were also characteristic as were lion-head drawer pulls. Upholstery fabrics were often striped.

FEDERAL

The Greek Revival in American architecture was paralleled by a classical revival in American furniture









so that toward the end of the French Revolution (1789–1799) even the system of government was redesigned to resemble that of the old Roman republic. So enamored of anything Roman were the people of that time that it became fashionable to wet down women's dresses so that they would cling to the body and make their wearers look like statues of Roman matrons. Oddly enough, anything Roman was called "Greek."

EMPIRE

The Empire style was designed to enhance Napoleon's prestige and express his dynastic an bitions. Furniture was impressive, extremely heavy—above all, it was architectural. Pieces had large expanses of polished mahogany, without paneling. The glory of the style is the finely wrought bronze d'oré (gilded bronze) hardware. Although motifs were usually taken from classical antiquity (egg and dart, anthemion crest, honeysuckle), Egyptian symbols came into fashion after Napoleon's expedition to Egypt (1798–1799). The bee, the emperor's personal emblem, was also used exten-

style that lasted from about 1800 to 1850. American designers were influenced by those of England, mainly Sheraton and Hepplewhite, later by French Empire furniture. The best-known cabinetmaker of the period was a New Yorker, Duncan Phyfe. Typical of the Federal style is the prevalence of the eagle motif, of lyre splats on chairs, of curved-saber legs. Mahogany was the most-often used wood but some rosewood and even curly maple were also in fashion.

BIEDERMEIER

Papa Biedermeier was a German cartoon figure, unheroic and provincial, who summed up the reaction against Napoleon. Biedermeier furniture is the antithesis of Empire furniture even though it has classical antecedents. Its own peculiar charm comes from its Gemütlich air, its coziness. Essentially it is not a graceful style, though there are some very pretty pieces, especially small tables. Biedermeier furniture is characterized by light woods (cherry, bird's-eye maple), often with dark, black, or gold trim.



ideas

for home improvement

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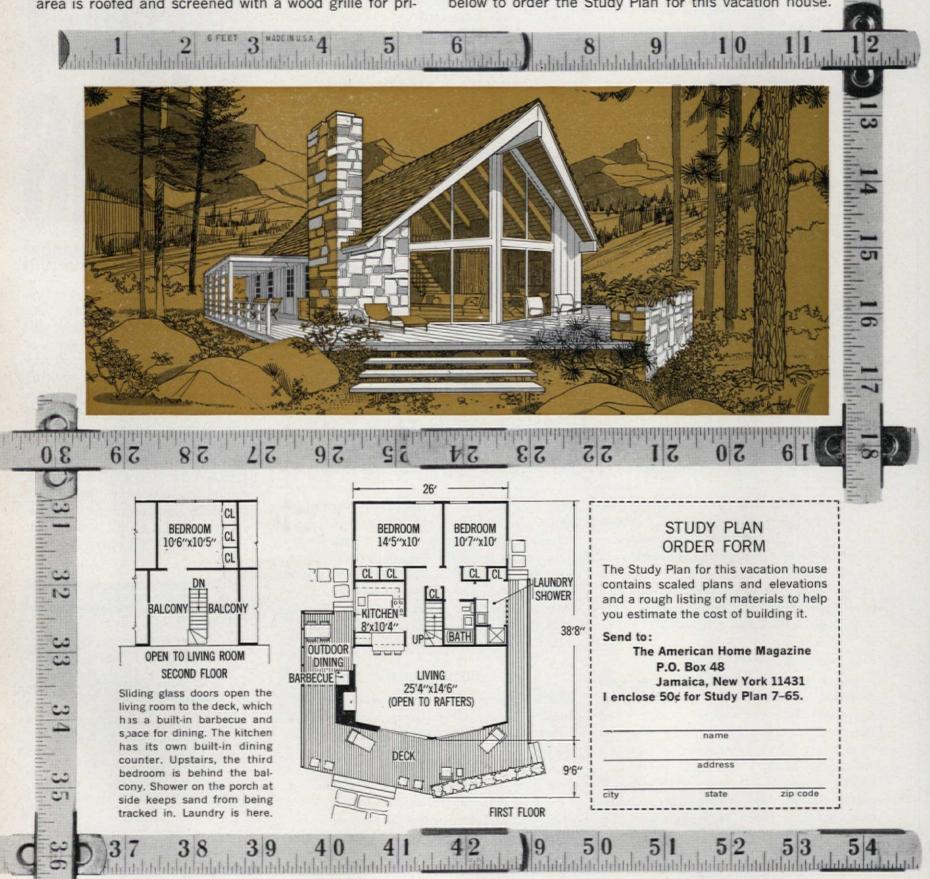
A WIDE-DECKED SUMMER HOUSE WITH STUDY PLAN YOU CAN ORDER

High ceilings, lots of glass, give it a vacation outlook

A summer house should have a feeling of openness, plenty of space to give a vacation feeling, and a sense of ease and relaxation. This one wins on all counts. There's space here for six people, with room for extra cots on the balcony. The high, cathedral ceiling in the living room and the wide-angled glass wall in front open up the inside to the view. The log-burning fireplace in the living room has a barbecue for outdoor use. The outdoor dining area is roofed and screened with a wood grille for pri-

vacy. There are 962 square feet on the first floor, not including the deck. The second floor has 294 square feet. The overall dimensions of the house, including the deck, are 38 feet by 48.

If you want to make this a year-round vacation house, or if you plan to use it as a retirement home, you could convert the crawl space foundation to a full basement with room for a furnace and storage space. Use form below to order the Study Plan for this vacation house.

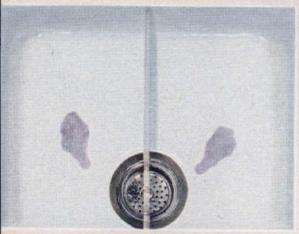




Josephine, TV's lady plumber, says:

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... even through a barrier of stain-making coffee!"



'This test shows New Comet has much more power than other cleansers and cleans far better. Here are two equal food stains, separated by a divider, on a wet sink. But I'll make one stain much tougher...



I'll cover it with black coffee! And give Comet the tougher job. Comet must go through the coffee then clean the stain! I let another cleanser (blue, white—any one) try the easier job. After half a minute...



I remove the divider, drain and rinse. See! The other cleanser left some stain, but Comet cleaned even through coffee! Comet disinfects better, too! For lots more power get New Extra Strength Comet!"



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How many times have you said that? How many times have you felt that way? And how many times have you stayed clear of the welcoming water because of time-of-the-month?

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NEWS NOTES

By Virginia T. Habeeb

We've had a newsy month around our Test Kitchens. From Corning Ware . . . Menu-ettes! New cook-serve dishes with an integral handle . . . a new size and shape. Made of Corning's Pyroceram (glass ceramic), they will with-

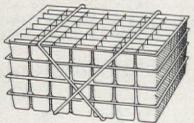


stand all temperature extremes. The new dishes will be helpful in preparing sauces, gravies, garnishes, baby foods and small portions of food. Available in a set of three, with covers—a one-pint and a one-and-a-half-pint sauce-pan, and a six-and-a-half-inch skillet. \$12.95. Also available individually.

A new cosmetic for floors! Bruce's Cold Water Cleaner—a clean-up for waxed floors that does not disturb the wax finish. The concentrated liquid cleaner dissolves instantly in cool or cold water and will remove spots and soil but not the wax coating. In food, hardware, and department stores, a 24-ounce bottle sells for 89c.

Four more Swanson Frozen "TV" Dinners are displaying tasty additions . . . home-style touches in fourth compartments. They are Loin of Pork with Peas in Butter Sauce, Ham with a Corn Muffin, Filet of Haddock with a Biscuit, and Fish 'N' French Fries with Tartar Sauce. Tasty morsels from the freezer sections!

Need extra ice for a party? You won't have to buy it or bother the neighbors if you have an Ice Kit from Home-



makers, Inc., Louisville, Ky. The kit will make 196 cubes of ice, consists of four flexible trays which stack in an aluminum carrier, and takes less than a half cubic foot of your freezer space. In Housewares Department. About \$5.

Convenience can cost less. Convenience foods aren't always as costly as you might think. According to the U.S. Department of Agriculture, for each \$100 spent for food in a grocery store, about \$12.55 goes for convenience foods. This same amount of food in its natural form would cost you \$12.82. What makes the difference? Packaging at the point of production is one factor. It cuts transportation costs, reduces waste, and brings you a product packed at the peak of perfection.

Presto's famous electric pressure cookers now boast an additional bonus of a **Teflon-coated cooking surface**. Choose the new no-stick, no-scour pressure cooker in a 4- or 6-quart size.

Good hunch for lunch—Next time you bake, broil, or fry chicken, prepare extra lunchbox portions. Wrap individual pieces in aluminum foil and store in freezer. Pack the frozen chicken in the morning; by noon the chicken will be thawed.

When making draperies, take advantage of work-saving, automatic pleating tapes which will make it possible to wash and press the draperies flat.

Serve your favorite summer beverages in **frosted glasses**. Dip the rims of the glasses in fruit juice or slightly beaten



egg whites, then in granulated sugar. Freeze for about one hour. (Then we like to top summer drinks with a garnish of fresh mint leaves.)

That famous finish is here! We were pleased to note the debut, from the 3M Co., of Scotchgard fabric finish in spray-on, do-it-yourself cans. It will protect all fabrics from rain and stain if you just follow the easy directions on the can. Use the bright red can for drycleanable fabrics such as upholstery, suits, and ties; the blue can for washable fabrics such as children's clothes, tablecloths, and slacks. About \$2.95 for one 20-ounce can.

The latest in lighting . . . kerosene lamps from Prescolite. This whimsical lamp of pure brass makes an illuminating conversation piece or a delightful addition to alfresco dining. The glass shade is handmade and blown of lead crystal—in smoke blue, amber, or cracked crystal. Virtually smoke-free, odorless, the lamp will burn for many hours on a single fueling. \$39.95.

Instant meat marinade from Adolf's takes the time out of marinating fresh meat; yet retains the succulent flavor and tenderness of marinated meats. One foil envelope (29c) will marinate about four pounds of meat. Follow simple package directions, or use as a base for your own marinade recipe using your favorite seasonings.

Introducing—a new name of major appliances (refrigerators, freezers, automatic washers, and dryers) from the Fedders Corporation, well known in heating and cooling equipment.

Now there's Instant Breakfast and it comes to us from Carnation. Made with milk, it fills the need for quickly prepared, balanced meals... just the ticket for the many of us who are habitual offenders when it comes to breakfast skipping! It is a dry powder that comes premeasured in envelopes, packed six to a compact box; flavors

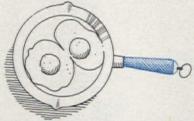


are chocolate, chocolate flavor with malt, coffee, eggnog, and plain. One serving, including the cost of the eight ounces of milk you add to one packet, comes to about 19c.

We're delighted to welcome another electric range with an oven that needs no cleaning! Electri-clean oven by Frigidaire has a cleaning cycle which will clean not only messy oven walls and door, but also oven racks and surface-unit drip bowls. Just place the drip bowls (made of the same heatresistant porcelain enamel as the oven lining) on the racks in the oven before cleaning; then follow the simple cleaning directions. The Electri-clean oven is available in both top-of-the-line and medium-priced ranges in the 30-inch models. Also new from Frigidaire-an automatic ice maker in their latest line of combination refrigerator-freezers.

Another delectable food we'd like to keep in our pantry for emergencies or special occasions—**Grapes Jubilee!** Thompson seedless grapes with a "cherry jubilee" flavor and an endless variety of ways to serve—both simple and gourmet. One-pound can from Cock o' the Walk holds about two cups of grapes.

There's news in the refrigerator case of your supermarket. New Mazola margarine won't burn, darken, or smoke at normal panfrying temperatures. It remains clear and clean



even when heated as high as 400° F. In the familiar box of four quarter-pound foil-wrapped sticks.

More to come. We're busy now testing more exciting new products we'll tell you about next month. Wouldn't you like to have a toilet that flushes in a whisper and never needs handle jiggling and ventilates itself (yes, ventilates itself) every time you use it?

American-Standard has one now. Spanking new.

Handsome, isn't it.



A quick look will tell you this American-Standard Luxor*is totally new. The tank is tucked down low, almost out of sight. Flush the new Luxor and you can hardly believe your ears, it's so quiet. Bowl and tank are one piece of fine vitreous china. That's why it's so easy to clean. But this American-Standard toilet promises more. It promises to ventilate itself. And it does. Vent-Away, a new American-Standard air-siphoning device, is built right into the

Luxor. At a touch of the button, Vent-Away† whisks toilet odors down the drain before they become bathroom odors. The air suction is fast, thorough and quiet. See this new American-Standard toilet before you settle on plans for your bathrooms.

For more information see your American-Standard plumbing contractor, listed in the Yellow Pages under "Plumbing Fixtures" or "Plumbing Supplies," or mail coupon.

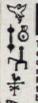
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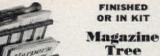
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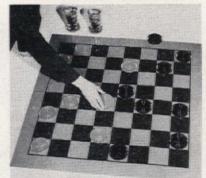
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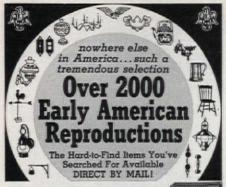
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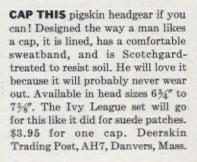
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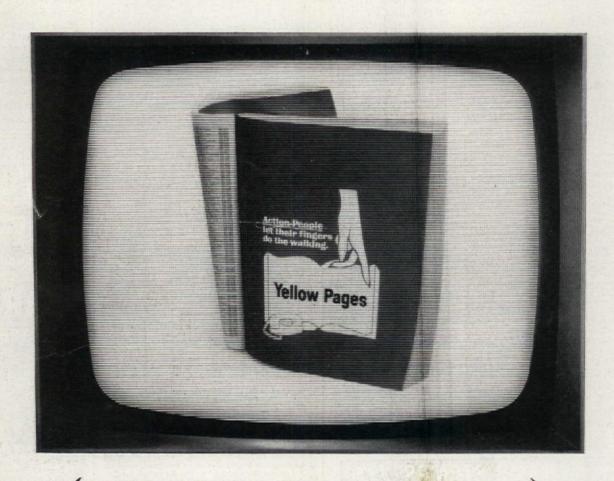
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